



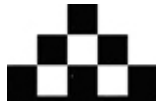
301

Venison Recipes

The Ultimate Deer Hunter's Cookbook

**Deer &
Deer Hunting**
MAGAZINE





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www.deeranddeerhunting.com



This edition published by



Krause Publications, Inc.
an imprint of F+W Media, Inc.
700 East State Street
Iola, WI 54990-0001
715-445-2214
888-457-2873
www.krausebooks.com

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Co-Authors: Randall P. Schwalbach, Project Editor; Readers of *Deer & Deer Hunting* magazine, recipes with signatures; Bud Kilmartin, recipes without signatures; Kevin Voit, "Wines" chapter

eISBN 13: 978-1-44022-396-9
This ebook edition: October 2012

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Contributors

Most wild game cookbooks feature a section on venison. In this cookbook, however, every recipe calls for venison. 301 dishes in all. You ask, how could we come up with this many different ways? Our answer: Our readers did.

We started this project by asking readers of *Deer & Deer Hunting* magazine to send us their favorite venison recipes. Over a hundred readers responded, providing a tremendous variety of recipes.

At this same time, we obtained a large collection of venison recipes from Bud Kilmartin, a hunter, trapper, and guide from New York. Kilmartin has forty-five years experience as a deer hunter and a deer camp cook. He has also owned and operated several restaurants.

Bud's recipes stress the element of simplicity, which make them especially suitable for hunting camp. Typically, Bud prepares five meals at a time, which he then freezes for future use. He strives for one-pan preparation whenever possible. Those recipes without a name underneath were supplied by Bud.

From sausage to jerky, stews to steaks, these recipes range from the simple to elegant. If you need to feed a hungry bunch at deer camp, or serve special guests in your home, look no further for creative ways to prepare hearty and delicious venison.

—1992

Introduction

In addition to hunting adventures, the wonderful white-tailed deer provides us with a truly unique food source. A staple of the pioneers and a tradition in deer camps, venison is wholesome and delicious. Some call it the “food of kings,” and the finest restaurants serve it with pride.

Tasty venison results from proper handling from the moment you kill a deer to the time you place the packaged cuts in the freezer. Proper care includes field dressing, hanging, skinning, storage and butchering.

Field Dressing

Field dressing (gutting) a deer is an extremely important step in the handling of venison. Removing the paunch, intestines and other inedible internal tissue permits the deer’s body heat to dissipate quickly, thus cooling the meat. This step remains important in either warm or cool weather.

Equally important, field dressing eliminates the possibility of stomach acids and expanding gases tainting the venison. It also helps to completely drain blood from the body cavity.

As a side benefit of field dressing, you reduce the weight of a deer by about twenty percent, making it easier to transport the deer.

Although many novice hunters think that field dressing requires special skills, it’s not really a complicated task. After working on a deer or two, you will be able to complete the chore in less than ten minutes. In truth, your greatest concern should be the safety of your own fingers working in proximity to a sharp hunting knife.

Hang the Deer

Whether you immediately transport your deer home or leave it in camp, the deer should be hung as soon as possible. Hanging a deer accomplishes two things: it facilitates cooling, and it puts the deer in a good position for skinning. Propping the body cavity open with a stick promotes even faster cooling.

Some people prefer to hang a deer head up, but the head down position remains better for several reasons. First, it allows heat to rise freely from the chest cavity. Second, it makes it easier to skin the head out, an important consideration if the deer is a trophy. (Rope burns around the head don’t improve the cape either.) Third, it reduces the amount of hair you get on the meat. Naturally, if you do not intend to save the cape, or if skinning will be done elsewhere, hanging deer by the head is fine in camp.

To hang the deer head-down, first skin out the hind legs by the hocks and insert a stout stick or meat-hanging gambrel above the hock, between the large tendon and the bone in the hind leg. Be careful not to cut the tendon! The opening between the hock and the tendon is the only place to hook the gambrel stick.

If you insert the gambrel hook and hang the deer before you skin the hock, it is very easy to accidentally cut the tendon when making the first cuts around the hock-and the deer will come crashing down. Some hunters also cut the lower leg off before the deer is hung, and in this case it is important to cut through the flat joint below the hock.

Select a shady, cool spot for hanging. If temperatures stay at or below forty to fifty degrees, the meat will stay in good condition for two or three days. Obviously, during late fall in northern states, a deer could hang longer without undesirable effect on the meat.

In southern states, however, and during early archery seasons around the country, hot daytime temperatures present a problem. The warmer the weather, the sooner the meat should be processed. Hanging the deer in a walk-in cooler is ideal, but not all deer camps have one. In that case, quarter the deer-or butcher it completely-and put the meat on ice. Then get it into a freezer.

A frozen deer quarter can be thawed at home for final butchering. Generally, thawing and refreezing fresh meat one time does not affect meat quality. On the other hand, cyclic freezing and thawing usually hurts the quality of venison.

Skinning

Skinning a deer accelerates cooling of the meat. Normally, skinning a deer is easiest when the carcass is still warm, so experienced hunters normally skin the deer as soon as possible or practical.

In extremely cold weather, immediate skinning is not necessary. In fact, it is beneficial in some circumstances to leave the hide on the carcass to prevent the meat from freezing. As a general principle, meat quality depends upon rapid uniform cooling of meat. Quick freezing, or repeated freezing and thawing can cause meat to be tough.

Generally you skin a deer from hocks to throat, as explained in the following step by step guide. After the deer has been skinned trim away blood-shot venison around the bullet or arrow wound. Such meat should be cut away because it tends to taint surrounding edible meat.

If you do not immediately butcher the skinned deer carcass, cover the meat with a white, commercial deer bag made out of cheesecloth. Such bags permit further cooling and air circulation, while also keeping out insects. You can discourage flies from attacking the exposed meat by liberally sprinkling black pepper on it.

After a deer is skinned, the surface meat dries to the touch, a condition known as being "glazed." In this condition, such meat will stay in good shape for two to three days if the temperatures stay moderately cool (not hotter than forty to fifty degrees).

Aging

The question of whether one should age deer meat or not remains a point of endless discussion among deer hunters, meat processors and scientists alike.

Some animal scientists view aging as impractical because so many people lack the proper facilities. Further, so much deer meat unfortunately winds up in sausage anyway, so why age it? Aging skinned deer meat all too frequently results in excessive weight loss, dehydration and discoloration of the lean tissue because of the lack of fat cover.

Under improper conditions the meat becomes susceptible to deterioration by bacteria and mold growth. Further, since hunters shoot a large number of young animals with naturally tender meat (a majority of all deer shot today average only 1.5 to 2.5 years old) aging seems unnecessary in the opinion of some animal scientists and meat processors.

Most meat processors agree upon the difficulty of properly aging venison without a refrigerated cooler. Without a cooler, one has to rely on weather for the aging process. The obvious problem then is the constant fluctuation of temperatures, from below thirty degrees Fahrenheit (which freezes meat and prevents aging) to over forty degrees Fahrenheit (which dehydrates and spoils meat). Cyclic freezing and thawing, meat processors generally agree, produces poor quality venison.

Animal scientists define the aging of meat as the practice of holding the carcass at temperatures of thirty-four to thirty-seven degrees Fahrenheit with a relative humidity of eighty-eight percent for seven to nine days. Such aging allows the enzymes in the meat to break down some of the complex proteins, a process that usually improves flavor and tenderness.

Recommended aging times vary from five to fourteen days. The higher the temperature, the shorter the time. Usually, the hide remains on the carcass to prevent excessive loss of moisture.

Some people “age” venison during the thawing process preparatory to cooking the meat, by letting the wrapped cuts thaw slowly in a cold refrigerator for a period of up to five days. This is a practical alternative to other methods of aging, as the temperature inside a refrigerator is normally consistent—a key to proper aging.

Palatability of Venison

Many factors affect the taste and tenderness of venison:

- age of deer
- sex of deer
- diet
- winter severity
- parasites
- stress on animal before
- shot placement
- stress on animal while trailing
- field dressing technique and immediacy of
- handling from field to home
- hanging
- aging of meat
- method of butchering
- packaging, freezing, and duration of storage
- length and manner of cooking

Butchering

In the absence of experience or a willing instructor, most hunters take their deer to a local processor to have it butchered, for a fee. In most cases, however, even the novice ends up with better quality venison when he butchers his deer himself. Several reasons apply.

For one thing, when you butcher a deer that you harvested, you know the meat comes from your deer. Also, you can take as much time as you like to remove hair, blood, gristle and fat in order to make the finished product more enjoyable. Further, you can debone the deer as much as you wish, thus saving valuable freezer space.

Completely removing all bones represents the easiest way to butcher a deer. Surprisingly, it takes very little practice to become proficient at “boning,” and you don’t need any special tools other than a sharp, stiff knife and a steel to keep it sharp. With the deer hung, remove the front legs and shoulders first. Then remove the loin or back strap. Next cut off rib meat for grinding. Finally, remove the hind quarters and cut into round steaks and rump roasts.

Butchering an animal you personally harvested provides personal satisfaction. As the completion of an age-old ritual, when the steaks are sizzling or the stew is bubbling, you will know exactly where that meat came from.

As a side benefit, the butchering process also offers an opportunity for you to become familiar with deer physiology. This knowledge naturally translates into better understanding of shot placement-thus ensuring future clean kills.

General Suggestions

1. Cool venison as quickly as possible after killing a deer.
2. Immediately on returning to camp with a deer, remove the tenderloins found inside the body cavity.
3. Trim venison of all fat, membranes and connecting tissue before freezing or cooking.
4. Freezing meat in “chunks” or sections, as opposed to individual steaks, helps to retain moisture. Further, well-chilled or semi-frozen meat is also easier to slice than room-temperature meat. For these reasons, divide each loin strap into four or five sections, wrap and freeze. Do the same with the round. To determine the size of the chunks, use a scale or try to visualize the number of steaks you will slice from a section.
5. Venison should thaw slowly to prevent toughness. Venison roast, stew and casseroles should cook slowly and with a cover.
6. Venison steaks, roast, stew and casseroles must be served hot and the balance kept hot without burning. It prevents a waxy taste.

Steaks

Venison Marinade

1-1/2 inch thick venison steak (hind quarters) or 4-1/2 inch thick slices from tenderloin, or 2 cups cubed meat for stews or stir-fry

Add:

1 cup dry red wine (burgundy preferred)
3 tablespoons light soy sauce
2 tablespoons balsamic vinegar
1 tablespoon fresh ground pepper
1/4 cup apple juice (cider or apple jack)
2 tablespoons dry garlic chips
1/2 teaspoon powdered fennel

Marinate for 24 hours, turning 3 or 4 times. Remove meat and cook as you would for the recipe you prefer. My favorite is below.

For tenderloin sauce:

Remove tenderloins from solid piece cutting them in 1 inch slices. Flatten to 1/2-inch and roll with a rolling pin to give a bigger cooking surface. Marinate 4 hours in above marinade. Remove meat; reserve liquid for sauce. Saute in 1 tablespoon butter or margarine and 2 tablespoons olive oil that has been heated to HOT. Sear each piece on both sides. Salt and pepper each side. Remove meat and keep warm. Add reserve marinade, 1/4 cup beef or veal stock or just plain water. Reduce to 1/2 volume. Add 1 pat of butter or margarine to slightly thicken. Pour over tenderloins.

—H. M. Balch, Erie, PA

Favorite Steak Sandwiches

2 pounds venison round steak, cut into serving size pieces

Marinate overnight in:

Milk

Flour

Salt and pepper

Garlic powder

Minced onion flakes

Stick of butter or margarine

1 long loaf French bread

Salt & pepper meat; dredge in flour. Brown in small amount of oil in skillet over medium heat. After meat is browned add 1/2 cup water and cook over low heat until tender.

Slice bread lengthwise, spread butter or margarine on each side. Sprinkle with garlic powder and minced onion flakes.

Lay slices of meat on bottom half; top with other half of bread. Wrap in foil. Heat in 300 degree oven until bread is heated through and margarine is melted.

Cut into serving size sandwiches. Serve with sliced onions, pickles and peppers.

—*Donna Toms, Danville, IL*

Grilled Tenderloin

Marinade:

1/4 cup red wine vinegar
1 tablespoon ketchup
1 tablespoon soy sauce
1 tablespoon olive oil
Nature's Seasoning to taste
Pepper to taste

Cut tenderloin across grain of meat approximately 1/2-inch thick. Soak steaks in marinade for 2 hours at room temperature. Place on hot charcoal grill and cook accordingly.

—*Michael L. Bankhead, Great Falls, SC*

Venison Steak

4–5 pieces of venison steak per person
6–8 pieces of bacon
2 large onions, sliced
1/2 teaspoon sugar
Lemon and pepper seasoning to taste

Fry the bacon. Set aside in a heated dish. In the pan, leave 2–3 tablespoons bacon drippings. Add the onions and sugar. Simmer until tender, add the bacon slices to rewarm if necessary. Remove both to heated covered dish. Sprinkle both sides of meat liberally with lemon and pepper seasoning. Add 1–2 tablespoons bacon drippings to electric frying pan and heat to about 300 or medium high heat. The flavor of venison is best when it's slightly pink. Have your watch with the second hand ready. Your timing depends on the thickness of your steaks. For 1/2-inch tenderloins, fry them about 1 minute on each side. Your timing begins as you place them in the frying pan, turn them in the same order. I always check the first piece to see if it's cooked sufficiently.

It's better to under cook. Remove steak to heated, covered serving dish.

—*Maren Wegner, Blue Mounds, WI*

Breaded Chops

8–10 small deer chops
1 egg slightly beaten
1/2 cup milk
4 tablespoons margarine or bacon fat
Italian seasoned fine bread crumbs

Mix egg and milk together. Melt 2 tablespoons margarine in skillet. Dip chops into egg and milk mixture, then coat with bread crumbs. Fry in margarine until brown. Add 2 tablespoons more margarine and turn chops. Fry until done. Serve on a warm platter.

—*Mary Lou Spies, Henderson, MD*

Venison Steak Teriyaki

Marinade:

3/4 cup vegetable oil

1/4 cup soy sauce

1/4 cup honey

2 tablespoons vinegar

1 medium onion, finely chopped

1 large clove garlic, finely chopped

1-1/2 teaspoons ground ginger

1–3 pounds venison steaks, chops or back strap or butterfly steaks, 1/2-inch to 3/4-inch thick.

Marinade: Mix all ingredients (except venison) in a large mixing bowl. Pour a small amount of thoroughly mixed marinade into a shallow glass dish or marinade container. Arrange venison in marinade dish and pour remaining marinade over meat. Cover and refrigerate for 24 to 48 hours. Turn steaks every 12 hours.

Preheat grill or broiler. Grill or broil steaks over a high heat approximately 3 minutes on each side. Remove steaks and test, by slicing into thickest part of steak. Cook until pink in center. Do not over cook.

—*Dan Murphy, Old Bridge, NJ*

Salisbury Steak

1-1/2 pounds ground venison
2 cans beefy mushroom soup
1/2 cup dry bread crumbs
1 egg, slightly beaten
1/4 cup onions, chopped fine
1/8 teaspoon pepper
1/2 cup water

Mix thoroughly: 1/4 cup soup, venison, bread crumbs, egg, onion and pepper. Shape firmly into 6 patties.

In skillet brown patties; pour off fat. Stir in remaining soup and 1/2 cup water. Cover. Cook over low heat 20 minutes or until done. Stir occasionally. Serve with mashed potatoes and use the soup as gravy for potatoes. Serves 6.

—*Ed Baugrud, Neenah, WI*

Venison Steak Sandwiches

Venison steak
Butter
Cast iron fry pan

Cut steak in small pieces. Fry in butter turning often until done (I suggest medium).
Serve on toast with onions or any sandwich toppings.

—*Eunice Clausing, Neenah, WI*

Venison Grand Marnier

6 ounces Grand Marnier
6 ounces orange juice concentrate
6 ounce white wine
2 cups beef stock
6 tablespoons flour
1 teaspoon fresh basil
1 tablespoon onion, minced
6 tablespoons butter
2 tablespoons oil
Pinch of rosemary
1/2 pound mushrooms (optional)
1-1/2 pounds loin or round steak, cut into thin strips or chunks
Salt and pepper to taste

Combine all ingredients except butter, flour and beef stock. Allow venison to marinate at least 4–5 hours.

Remove venison from marinade and brown in butter in a heavy skillet until done. This only takes 1–2 minutes. Do not overcook.

Remove venison. Brown 6 tablespoons butter over low heat, stir in flour and continue stirring until a deep mahogany brown color appears.

Add beef stock and remaining marinade mixture and heat until thickened. Remove from heat. You may wish to stir in more Grand Marnier according to your taste. This sauce is best if prepared a day in advance. Heat gently with the meat and serve over noodles or rice.

—*Hal Featherman, Mumford, NY*

Marinated Deer & Bacon Strips

2 cups soy sauce
1 cup lemon juice
1/4 cup or less of cooking oil
Deer tenderloin with meat tenderizer

Cut deer tenderloin into 1/4-inch thick by 1-inch width by 5-inch to 6-inch length strips. Then cut bacon strips in half and roll tenderloin strips into the bacon strips. Place toothpick through to hold in place. Then place rolled up meat into a 10-inch by 12-inch by 2-inch glass casserole dish until full.

Mix in marinade of: soy sauce, lemon juice and cooking oil, put in casserole dish and place in refrigerator for at least 8 hours or overnight.

When ready to cook, pour off marinade to keep from boiling over. Place casserole on bottom rack of oven and broil approximately 15–20 minutes. Turn tenderloin over and brown others side for approximately 15–20 minutes. Serve immediately.

—*Jamie Jeffcoat, Gordon, AL*

Country Fried Venison Steaks

2 pounds venison steak (round or sirloin tip) 1/2–1 inch thick
2 cans condensed cream of mushroom soup
1/2 cup flour
Water
3 tablespoons shortening
Salt and pepper

Trim all fat from the steaks, and cut into pieces approximately 3 inches square. Using a meat mallet, pound flour into both sides of the steaks.

Melt shortening in a large skillet and brown meat slowly and thoroughly over medium heat (15–20 minutes). Season to taste with salt & pepper. As pieces are browned, transfer them to a 2–3 quart deep dish casserole.

Blend the 2 cans mushroom soup in a blender until creamy. Pour this mixture over the steak. Add enough water to cover all pieces of steak. Cover and bake until tender (approximately 2-1/2 hrs) in 350 degree oven, adding water as necessary.

—*Valorie D. Bailey, Hixson, TN*

Chops Smothered in Onions & Green Pepper

8–10 small deer chops (from tenderloin)
2 tablespoons margarine or bacon fat
2 green peppers, sliced
1/2 cup water, salt & pepper
2 medium onions sliced

Melt margarine or fat in skillet. Add chops, salt & pepper to taste. Add green peppers and onions. Add water to prevent from sticking in pan. Cover and simmer 15 minutes, turn chops over keeping peppers and onions on top of chops. Cover and simmer additional 10 minutes or until tender, keep chops moist while baking. Serve on a warm platter. (Frozen peppers and onions can be substituted, decrease water).

—*Mary Lou Spies, Henderson, MD*

TNT Pepper Steak over Noodles

2 pounds cubed venison
6 diced cayenne peppers
2 cups barbecue sauce
6 diced jalapeno peppers
1 cup of honey
1 large onion (diced)
1 teaspoon garlic powder
1 small can mushrooms (sliced)
3 to 4 cups egg noodles
1 tablespoon butter or shortening

Cut 2 pounds of venison into 1 inch cubes. Brown in 10 to 12 inch skillet with butter or shortening. Add mushrooms, diced onion and garlic powder to venison in skillet. Mix barbecue sauce, honey, cayenne and jalapeno peppers in a large bowl. Mix well. Pour sauce mix in skillet and cook until meat is thoroughly cooked. stirring occasionally.

Boil about 6 cups of water in large pot. Add noodles and cook as directed on package. Drain noodles. Serve over noodles.

—*Lonny R. Robertson, McDonald, PA*

Smothered Steak

2 to 3 pounds round steak
1/2 cup water
1/3 cup all purpose flour
1/3 cup all purpose flour
1 envelope (1-1/2 ounce) dry onion soup mix
3 tablespoons vegetable oil
2 10-1/2 ounce cream of mushroom soup

Sprinkle flour on one side of meat, pound in. Turn meat over and pound in remaining flour. Cut meat into serving size pieces. Melt vegetable oil in large skillet, brown meat over medium heat for 15 minutes. Add envelope dry onion soup, 1/2 cup water, and mushroom soup. Cover and simmer 1-1/2 to 2 hours, depending on desired tenderness. May add more water if necessary while simmering.

—*Ron Tate, Bartlesville, OK*

Venison Swiss Steak, Texas Style

2 pounds venison steak or chops, boned
1 medium onion, chopped fine
2 cans cream of mushroom soup
1 can water
2 medium carrots, chopped fine
Salt & pepper to taste
2 stalks celery, chopped

Brown the meat in an iron skillet, using some cooking oil. Add the 2 cans of mushroom soup and one can of water. Add onions, carrots and celery. Cover and let simmer for three hours, stirring occasionally. Salt and pepper to taste.

Serve with potatoes or rice. Serves 4.

—*Paul Heft, Houston, TX*

Venison Steak and Gravy

2 pounds of venison round steak
1/3 cup flour
1 envelope brown gravy mix
1 envelope onion soup mix
12 ounce can of beer

Cut steak into serving size pieces. Roll in the flour. Set aside.

Put remaining flour, gravy mix, soup mix and beer in Crockpot. Stir together, then add steak. Cook 10 to 12 hours on low.

—*Wanda Woosley, Madison TN*

Marinated Venison

1 pound venison loin
1/3 cup wine vinegar
2/3 cup oil
1/2 teaspoon garlic powder
1 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon oregano
1/2 teaspoon paprika

Combine all of the marinade ingredients and blend thoroughly in a glass bowl. Cut the venison into 1-inch thick pieces and place in bowl so that the marinade covers the meat. Marinate the meat overnight in the refrigerator. Broil on broiler tray (lined with aluminum foil) for 5 minutes on each side.

—*Janet Reilly, Flemington, NJ*

Venison and Wine Sauce

Venison loins, steaks or roast

1 onion

1 green pepper

1 tablespoon tapioca

1/2 cup cooking wine

1/2 cup barbecue sauce

2 tablespoons oil

Trim all fat from venison. In skillet brown seasoned loins, steaks or roast in 2 tablespoons oil. Add onion and green pepper (sliced and separate into rings). Add tapioca on top of vegetables. Mix 1/2 cup cooking wine and 1/2 cup barbecue sauce. Pour over vegetables and meat. Simmer 2 hours. May need to add water while simmering.

—*Earl Bogard, Des Moines, IA*

Venison Marsala

3 tablespoons vegetable or olive oil
1 pound venison steaks or chops (boned and pounded to a quarter inch thick)
3/4 cup all purpose flour
1/2 teaspoon salt
Freshly ground pepper to taste
1/2 cup marsala wine
1/2 teaspoon hot pepper flakes

In a heavy skillet, heat oil over a medium high flame.

Coat venison on both sides with flour, shake off excess. Do one at a time if you can't fit all of the venison in your pan, so they don't become soggy.

Slip the venison into very hot oil, and brown quickly 1 to 2 minutes per side. Remove from pan, keep warm and season with salt and pepper.

Draw off all but about 2 tablespoons of oil from the skillet. Turn heat to high and add the marsala. Boil briskly for a minute or two scraping the pan to loosen the residue. Turn heat to medium and add butter, and red pepper flakes, stir to combine.

Turn heat to low and let sauce thicken. Add venison, turn and baste once or twice to reheat. Serve immediately with wild rice and vegetables.

—Daryl Lotecka, Philadelphia, PA

Venison Kabob

1 to 2 pounds venison cubed
2 sweet red peppers cubed
1 large onion cubed

Marinade

Juice of 1/2 lemon
3 cloves pressed garlic
1/2 teaspoon oregano
1/2 teaspoon basil
1/2 teaspoon salt
Freshly ground black pepper
2/3 cup brandy
1/2 cup olive oil

Combine all of the ingredients for the marinade and marinate cubed venison overnight.

Saute peppers and onion lightly in a little olive oil.

Skewer, alternating venison, pepper and onion.

Broil quickly one to two minutes per side. Serve hot.

—*Daryl Lotecka, Philadelphia, PA*

Tenderloin Of Venison In Red Wine Sauce

1 tenderloin
2 garlic cloves
1/2 cup unsalted butter
Flour
Freshly crushed black pepper
Salt to taste
1/2 cup dry red wine
1/2 cup water

Slice tenderloin about 1/4 inch thick. Coat each slice well in flour. Set aside. Melt butter in skillet over medium heat.

Crush garlic cloves and brown in butter until golden.

Add floured tenderloin slices and saute about 2 minutes per side or until flour browns slightly.

Remove and place on warm plate.

Repeat procedure until all slices have been browned. When last slices have been removed quickly add wine, then water, stirring to create sauce.

Add numerous turns of freshly ground pepper and salt to taste.

Return venison slices to sauce, reduce heat, cover and simmer for 30–40 minutes.

Add equal parts of additional wine and water if necessary for more sauce. Serve hot.

—Jeff McDermott, Malvern, PA

Bacon and Wine Marinated Steaks

Marinade:

1/4 pound cooked and crumbled bacon (save fat for frying later)

1/2 cup red wine

1/4 cup oil

1 green pepper, diced

1 onion, diced

Garlic salt

Italian seasoning

Marinate 2 deer steaks 3/4-inch thick for 24 hours, turning occasionally. Remove and drain on plate. Sprinkle on garlic salt and pepper.

Saute on high heat in hot bacon fat, 3 to 4 minutes per side.

(Meanwhile, cook onions, green pepper and mushrooms). Pile on steaks.

—*Mary Scott, Rochester, NH*

Venison Loins In Gravy

1 pound venison cut 1/2-inch to 1-inch thick
1/3 cup margarine
2 tablespoons vegetable oil
3/4 cup flour
1 teaspoon salt
1 tablespoon black pepper
1 teaspoon garlic powder
1 (4 ounce) can mushrooms, drained
1 10-1/2 ounce can cream of mushroom soup
1 can water

Rinse venison with cold water and drain well.

Mix remaining dry ingredients in a bowl large enough so the venison can be added.

Cover bowl and shake well until venison is coated with flour mix.

Place in skillet. Brown on medium heat 5 minutes per side.

Remove from skillet and brown remaining venison, if necessary.

Drain skillet. Place all venison in skillet.

Add mushrooms, cream of mushroom soup, and water to venison in that order.

Bring to a boil, while stirring soup mix in.

Reduce heat to low, cover and simmer 45 minutes to 1 hour.

Serve hot.

—Barry McCombs, Williamsburg, IA

JC's Super-simple Sandwich

2 pounds venison chops/steaks
3 tablespoons Worcestershire sauce
1/4 cup ketchup
2 tablespoons soy sauce
1/4 cup vinegar
Salt and pepper

Cut venison into 3/4 inch cubes. Place venison, Worcestershire sauce, ketchup, soy sauce and vinegar in covered bowl and microwave for 4 to 5 minutes. Serve on buns or bread as a sandwich.

—*Jack & Zack Courtright, Spring Lake, MI*

Barbecued Venison Steaks

3–4 pounds venison roast
1 tablespoons garlic salt
2 onions, sliced
1 teaspoon pepper
1 cup brown sugar
2 tablespoons vinegar
1 cup Italian salad dressing

Slice venison roast into 1/2-inch steaks. Coat steaks with brown sugar. Place a layer of steak in a glass bowl.

Sprinkle with garlic salt, onion slices, and a splash of vinegar.

Pour salad dressing over the top. Repeat with remaining layers of meat.

Cover dish and marinate for 8 to 48 hours.

Barbecue on a grill of hot coals.

Thicken marinade mixture with corn starch and brush on meat.

Turn occasionally until meat is done. Serves 6 to 8.

—*Joe Bontke, Long Valley, NJ*

Fresh Grilled Tenderloin

Tenderloin cut in thin pieces
1/2 stick of margarine
2–3 fluid ounces Worcestershire sauce
1 tablespoon lemon juice
2–3 fluid ounces A-1 steak sauce
Salt, pepper and garlic salt to taste

Need Gas Grill: Heat margarine on high on the grill, add Worcestershire sauce and A-1 Steak Sauce. Place tenderloins on the grill, add seasonings to taste with lemon juice. Turn meat over once. Enjoy

—*William D. Trout, Jr., Bridgeton, NJ*

Very Easy Venison Pepper Steak

2 pounds venison steak, cut into thin 1/4-inch to 1/2-inch strips
3–4 tablespoons oil, fat, or butter
1 large onion cut into 1/8-inch pieces
1 large green pepper
4 cups water
6 beef bouillon cubes
5 tablespoons cornstarch
5 cups cooked rice
Meat tenderizer

Pound tenderizer into meat. Cut into 1/2–1/4 inch strips. Brown in large heavy skillet. Add water and bouillon cube. Simmer 1-1/2 to 2 hours. Add onion and pepper (cut into thin strips).

Cook this over medium heat for a 1/2 hour. Add cornstarch mixed with 3/4 cup water. Simmer until thick. Serve over rice with soy sauce to taste.

—*Penny Hof, Strongsville, OH*

Pepper Steak Supreme

2 pounds of steak
1/3 cup oil
Dash of garlic powder
1 teaspoon salt
Dash of pepper
1/4 teaspoon ginger
1/4 cup soy sauce
1 onion, sliced thin
3 green peppers
4 tomatoes, quartered or
1 quart canned tomatoes
3 tablespoons sugar
1 can bean sprouts, drained
2 tablespoons cornstarch
1/2 cup water

Cut steak across grain into thin strips. Brown with oil, garlic, salt, pepper and ginger. Reduce heat and simmer for 30 minutes.

Add soy sauce, onion and green pepper (cut in 1-inch squares). Cover, cook about 5 minutes.

Add tomatoes and sugar. Cover, cook another 5 minutes.

Add bean sprouts. Blend cornstarch with water, add to meat mixture, stirring well. Cook until thickened, about 3 minutes. Serve with rice.

—*James Chappell, McFarland, WI*

Venison Steak

4–6 pieces of venison steak
4 large onions, sliced
2 large green bell peppers, sliced
1/2 cup vinegar
Salt to taste
Flour, vegetable oil

Soak venison steak for 1 hour in water and vinegar mixture. Remove from liquid and rinse. Cut all bone and fat from meat. Cut into desired size pieces. Pound meat on both sides. Salt and dredge meat in flour. Brown on each side in oil in large electric fry pan. When meat is brown, add onions and peppers. Add about 2 or 3 cups of water and let simmer (covered) for about 3 hours.

—*Mrs. Arthur Wilson, Rutherfordton, NC*

Currant Jelly Venison

1 pound venison chops
1/4 pound butter
Flour
1 bunch green scallions, chopped
10 ounces currant jelly
1/3 cup cooking sherry

Melt butter in large Teflon frying pan. Coat venison in flour and braise. Once venison is braised remove from frying pan and set aside. In the same pan saute the scallions until soft; add more butter if necessary. Then add jar of currant jelly and melt into liquid. This should be done over low heat. Once this is done, return the braised venison to the pan with the melted jelly and scallions and simmer for 15 minutes turning the chops occasionally. One minute before removing from heat, stir in cooking sherry. The thick sauce is served over chops and wild rice if desired.

—*Capt. Steve Knapp, Ithaca, NY*

Marinated Fillet of Venison

Marinade

3/4 cup of vinegar
1 bay leaf
1 sprig of thyme
2 medium onions, sliced
4 shallots, sliced
1 clove
Fresh parsley
Salt and pepper to taste

Cook the vinegar together with the other ingredients for 5 minutes, then strain through a sieve.

2 pounds venison fillets
4–6 tablespoons butter
1 cup consomme or stock
1 teaspoon flour
1 teaspoon of butter
5 tablespoons of cognac

Pat meat dry and brown on both sides quickly in the melted butter. Remove from skillet and place in Pyrex or other heat proof serving dish.

Pour the cognac into the pan in which the fillets were browned.

Add the marinade, consomme, flour and teaspoon of butter. Stir until dissolved and boiling. Pour over the fillets and simmer until done (about 15 minutes). Serve with puree of chestnuts or baked apple slices. Serves 4–6.

—*John W. Swale, Easton, MA*

Grilled Fillet of Venison

2 pounds of venison, fillets
4–5 slices of fat bacon or salt pork
3/4 cup olive oil
Salt and pepper to taste
Small gherkins

Cut fillets into 1/2-inch to 3/4-inch thick slices. Put bacon or salt pork in pan to prevent fillets from burning when broiling.

Rub with salt and pepper. Pour olive oil over meat and turn from time to time so the oil can penetrate.

Broil in pan 3–5 minutes on each side. Garnish with gherkins.

Serve with potatoes, noodles or wild rice. Piquant sauce, espanola or cold orange sauce complete this feast. Serves 4.

Cold Orange Sauce

6 tablespoons currant jelly
3 tablespoons sugar
2 orange rinds, grated
2 tablespoons orange juice
2 tablespoons lemon juice
3 tablespoons port wine
Salt, pepper and paprika

Beat jelly, sugar and orange rind in a mixer. Add the remaining ingredients and mix. Serve cold, can use with another game. The sauce can be stored in the refrigerator.

—*John W. Swale, Easton, MA*

Venison Pepper Steak

1-1/2 pounds leg steaks (no bones about 3/8-inch to 1/2-inch thick)
1/4 cup flour
1/2 teaspoon salt
1/8 teaspoon pepper
1/4 cup shortening
1-3/4 cup water
Medium can stewed tomatoes
1/2 cup onion, chopped
1/2 teaspoon garlic salt
1 tablespoon Kitchen Bouquet gravy sauce
1-1/2 teaspoon Worcestershire sauce
1 large green pepper, cut in strips

Combine flour, salt and pepper. Coat leg steaks and brown in shortening in deep frying pan. Add tomatoes, water, onion, garlic salt and gravy base. Cover and simmer for 1-1/4 hours or until meat is tender. Uncover and add Worcestershire sauce and pepper strips. Cover and simmer for an additional 30 minutes. Thicken gravy with flour and water.

—*Barbara J. Stang, St. Michaels, MD*

Venison Swiss Pepper Steak

1-1/2 pounds venison cut into 1/2-inch pieces
12-ounce can tomato sauce or spaghetti sauce
1 medium onion diced
1 green pepper diced
2 cloves of garlic minced
4 tablespoons oil or butter
1/2 cup flour
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon oregano

Saute onion, pepper and garlic until soft not brown. Mix flour, salt and pepper in a paper or plastic bag; put in venison and shake to coat meat.

Remove and brown in oil. Layer meat and vegetables into a casserole or an oven bag. Cover with sauce and bake in a 350 degree oven for 1-1/2 hours. Serve over spaghetti or rice.

Another variation: Slice and saute 6 ounces of mushrooms instead of green pepper. Use 1 can cream of mushroom soup and 1/2 cup of milk, instead of tomato sauce. Serve with noodles.

—*Bob Gross, Vincentown, NJ*

Venison Steak

1 steak, cut about 1-1/2 inches thick

Dust skillet with coarse salt. Remove excess fat. Have a hot fire and when frying pan is smoking hot, drop steak into the pan allow to sear quickly on both sides.

If you like steak medium or well done, reduce the heat of the fire and turn occasionally until at desired stage. If you prefer a rare steak, it will require 8 to 10 minutes; if medium 12 to 15 minutes.

Serve on a hot platter. Spread steak with butter and add salt and pepper to taste.

Deer Steak and Gravy

3 pounds deer steak
1 medium onion
1 bell pepper
1 cup flour
2 teaspoons salt
1 teaspoon pepper
1/2 cup oil
1 can cream of mushroom soup

Slice onion and pepper in rings. Brown onion and pepper lightly in oil. Remove and drain. Mix flour, salt and pepper. Pound into trimmed deer steaks. Brown on both sides. Drain off oil.

Place onion and pepper rings on top of steak and spread soup on top of all. Add water to almost cover meat. Simmer adding water as needed until meat is tender.

—*Everitt Chesser, Springfield, KY*

Venison Steak with Mushrooms

2 pounds venison steak
2 10-ounce cans golden mushroom soup
1 cup mushrooms chopped
Milk
Flour
Oil

Cut venison steak in serving size pieces. Marinate in milk overnight or at least 4 hours. Dredge in flour; brown in small amount of oil over medium heat. Remove meat from skillet. Add to pan drippings; mushroom soup, chopped mushrooms and 2 cans milk. Stir this mixture well making a rich gravy. Return meat to skillet and simmer over low heat for approximately 30 minutes or until meat is tender. Serve with wild rice or mashed potatoes.

—*Jack Toms, Jr., Danville, IL*

Sauteed Deer Chops

8 deer chops
1/2 stick butter
1 medium onion
1/4 pound mushrooms thinly sliced
Sage
Garlic powder

Shear edges of chops with sharp knife to prevent the meat from curling when being cooked. Rub meat with sage and sprinkle with garlic powder. Saute onion and mushrooms in butter until almost done. Add 4 chops and cook 2 minutes on both sides. Remove when done and cook remaining 4 chops. When last 4 chops are done, the onions and mushrooms should be done also.

—*Charles H. Copping, Church Hill, MD*

Mustard Fried Venison

Venison (cut into 1/4-inch steaks)
2 cups flour
2 tablespoons Nature's Seasoning
Yellow or brown mustard
Pepper (to taste)
Cooking oil

After washing steaks coat them lightly with the mustard. (Tougher cuts, may need tenderizing.) Roll the coated steaks in a mixture of flour, seasoning and pepper. Pour oil into preheated frying pan (hot). Turn down heat and cook until done, depending on thickness of steaks.

—*Michael L. Bankhead, Great Falls, SC*

Grilled Venison Tenderloin

1 venison tenderloin
Pepper
Crushed garlic powder

Remove tenderloin from freezer and thaw/“age” in refrigerator for at least five days. Remove from refrigerator two hours before cooking. Sprinkle liberally with pepper and garlic. Meanwhile, start fire. When coals are hot, put tenderloin on grill and cover. Cook for three minutes, turn; cover and cook for another three minutes, turn; cover and cook for another three minutes for a total of nine minutes. Test meat by touching with tongs. If it feels firm, then it's ready. Don't judge by looking at the outside color. It will appear red even when well done. Slice into it if you aren't sure. Let the juices flow out for about thirty seconds before checking. It should be pink on the inside. To serve, slice into thin, round strips.

—*Camille W. Sewell, West Palm Beach, FL*

Deer Camp Venison

1 barked green willow branch
2 to 3 pound venison roast, boned
1/2 cup parsley
4 cloves garlic, minced
1/2 teaspoon leaf oregano
1/2 cup olive oil
1/2 teaspoon salt
1/8 teaspoon pepper

Thread venison onto willow skewer. Combine remaining ingredients for basting mixture. Turn and baste frequently as meat cooks. Cook about 1-1/2 to 2-1/2 hours, until meat loses pink color. Cooking time will vary due to variation in heat of open fires and weather factors. Serves 4 to 6.

Venison Kabobs

1 to 2 pounds venison steak (any cut), cubed
Bottled French dressing
Mushrooms
Pineapple chunks
Green peppers, sliced
Small onion chunks

Place cubed venison in bowl. Pour enough French dressing over the meat to coat well. Marinate for 1 hour or more. Skewer meat, mushrooms, pineapple, peppers and onions on skewers according to individual taste. Grill over charcoal, basting lightly with dressing.

Open-Fire Shish Kabobs

Whether preparing the finest cut of steak or thawing that last roast from the freezer, here's a delicious recipe for venison.

Prepare a marinade sauce as follows:

1/4 cup soy sauce
1/4 cup Worcestershire sauce
1 clove garlic
2 teaspoon spicy mustard
1/4 cup vermouth (very dry)
1/4 cup vegetable oil
Salt and pepper to taste

Mix all ingredients thoroughly. These portions make one cup of marinade-enough for 2 pounds of meat. Cut the meat into 1-inch or 2-inch cubes and combine with the marinade and a generous helping of whole, fresh mushrooms. Let stand in the refrigerator for several hours.

Place the meat on skewers, alternating with mushrooms and quarters of bell peppers, onions and tomatoes. Cook over grill at a low heat, do not overcook.

Venison Bobs

2 pound venison steak

2 teaspoon oil

1 tbl. Kitchen Bouquet

2 tbsl. vinegar

1/8 tsp. red pepper

Dash celery seed

1/8 tsp. black pepper

Bite-sized pieces of green pepper, mushrooms, onions, celery, tomatoes, zucchini, summer squash, cauliflower or cucumber

Cut steak into bite-sized pieces. Place the meat in a non-metal bowl and add enough oil to cover. Stir in Kitchen Bouquet, vinegar, red pepper, black pepper and celery seed. Cover and place in the refrigerator for 4 hours. Prepare a charcoal fire and allow the coals to bum down for about 1/2 hour. Choose 3 or 4 of the vegetables from the ingredient list, and alternately string with the marinated meat on long skewers. Cook over medium-hot coals for 20 to 30 minutes, turning often and basting with the marinade. Cooking time depends on the heat of the coals. The meat should be nicely done and vegetables still a bit crisp. Keep a water pistol or plant mister handy to control flame-ups. Serves 4.

High Speed Venison

2 to 3 pound venison steak
1 package. onion soup mix
1 can cream of mushroom soup
Salt and pepper
2 beef bouillon cubes
2 onions, sliced
3/4 cups milk

Brown meat in skillet. Add rest of ingredients and simmer for 1 hour. Salt and pepper to taste. Serve over rice. Serves 4.

Sour Mash Venison

2 large venison steaks, 2-inches thick

Sour Mash Whiskey Marinade:

1 cup Whiskey

1 teaspoon celery seeds

6 whole peppercorns

Garlic to taste

1 12-ounce can concentrated orange juice

3 tablespoons concentrated liquid smoke

Combine the marinade ingredients in a large pan. Put the venison in a pan, spoon marinade on top. Cover and refrigerate for 24–36 hours, occasionally turning the meat in the marinade.

Lightly oil the barbecue grill and place the meat on grill. Baste the venison with marinade. Grill for 10 minutes on each side.

Quick and Easy Venison Strips

1-1/4 to 1-1/2 pounds venison round steak
2 tablespoons butter
1 green pepper, cut into thin rounds
1 large onion, sliced
1 teaspoon game seasoning

With sharp, thin-bladed knife, cut paper-thin slices of steak. In a large, heavy skillet, heat the butter over medium heat. Add pepper and onions, cook for about 5 minutes, until they are lightly browned and limp. Remove the vegetables to a heated plate. Add more butter to the skillet if necessary and place the meat strips on a single layer in the skillet. Fry over medium-high heat for 1 minute on the first side and 2 minutes on the other. While the meat is frying, sprinkle it with seasonings. Add the vegetables, then stir and heat for a few seconds. Don't overcook! Serve immediately on heated plates. Serve with baked potatoes and green salad. Serves 4.

Easy Microwave Deer Steaks

6 venison steaks, 1/2-inch to 3/4-inch thick

Marinade:

1/4 cup Worcestershire sauce

1/4 cup soy sauce

1/8 cup oil

1 clove garlic, minced

Salt and pepper

2 tablespoons butter

Arrange steaks in glass casserole or baking dish.

In small bowl, mix remaining ingredients except salt, pepper and butter. Pour over venison steaks. Turn steaks to cover with marinade. Cover and refrigerate overnight.

When ready to cook, remove steaks from marinade and drain. Season with salt and pepper. Place steaks in baking dish large enough to hold them in single layer. Place butter on top of each steak. Cover dish with plastic wrap. Microwave on 70 percent (roast) for 15 to 18 minutes or until steaks are cooked to your liking. Turn steaks over once halfway through cooking time.

Venison Chops with Wine, Cheese and Sour Cream

Marinade:

1 cup vinegar
1 cup red wine
4 tablespoons crushed juniper berries
2 cloves garlic, minced
1/4 teaspoon thyme
1/4 teaspoon basil
1 tablespoon Worcestershire sauce
1 teaspoon honey or brown sugar

Chops:

4 venison chops, trimmed of fat
Flour
Salt and pepper
1 tablespoon oil
1/2 green pepper, chopped
1/2 cup sour cream
1 onion, chopped
1/2 pound mushrooms
2 tablespoons butter
1 tablespoon catsup
1/4 cup freshly grated Parmesan cheese
2 tablespoons dry Marsala or Madeira

Combine marinade ingredients. Bring to a boil, then cool. Pour over chops and marinate 12 hours.

Dry chops thoroughly and roll in flour seasoned with salt and pepper. Saute chops in oil until brown. While browning second side, put in onion and green pepper to saute also. Cover and simmer for about 40 minutes.

After 30 minutes, saute mushrooms in butter, then add to chops. Add additional marinade, honey and sugar to taste.

Remove chops and keep warm. Add cheese to sauce, then stir in sour cream and wine. Return chops to skillet and warm over low heat. Do not allow to boil.

Opening Day Venison Tenderloin

1 whole tenderloin
Worcestershire sauce
Butter
5 slices bacon

As soon as the deer is hung up and cooling, cut out the tenderloins by inserting the blade along the backbone while pulling the meat away with your free hand.

Trim all skin and fat from meat. Cut into small steaks. Saute in butter with sliced onion, Worcestershire sauce. Wrap the bacon and serve with a toothpick. Accompany with wine. Makes 6 appetizer servings.

Venison Steaks

2 to 3 pound venison steaks or chops
2 cups [Red Game Marinade](#)
2 cloves garlic, halved
Freshly coarse-ground black pepper
4 to 5 tablespoons lard or bacon drippings
1/2 cup chopped onions
2 tablespoons butter
2 tablespoons flour
1 cup beef broth
2 tablespoons heavy cream
Salt

Slice steaks 3/4-inch to 1-inch thick, place in a pan and pour on marinade. Marinate 4 to 6 hours in the refrigerator. Remove steak from marinade and pat dry. Reserve marinade. Rub steaks with garlic halves and sprinkle steaks heavily on both sides with the pepper. Pound pepper into the surfaces with flat side of a meat cleaver or heavy knife. Melt lard or bacon drippings in a heavy skillet over high heat. Place steaks in pan, turn heat down to medium-high, and cook for 2 to 3 minutes on each side, depending on thickness. Turn just once for rare to medium rare. Remove steaks from pan and keep warm.

Pour off all but 1 tablespoon of fat from pan. Add the onion and fry until lightly browned. Pour in 1 cup of the reserved marinade, stir to deglaze the pan, and boil until reduced by half. In a saucepan, melt butter and stir in flour until smooth. Add the reduced marinade, stirring in the beef broth until smooth. Bring to a boil, simmer for 5 minutes, add the cream and simmer a minute longer. Season and serve hot.

Marinated Venison Steaks

2 pounds 3/4-inch thick venison steak, cut into 4 servings

Freshly ground black pepper

1/2 cup *your choice of marinade*

Place steaks in a flat, shallow glass dish and brush both sides generously with sauce. Marinate at room temperature for 1 hour. Place the broiler pan about 4 inches from the heat source and cover it with aluminum foil that has had soft butter spread on it. Put the steaks on the foil and add a generous amount of black pepper and any of the marinade remaining in the dish. Broil for approximately 5 minutes on each side, until the meat is medium rare. Serve on a heated platter. Serves 4.

Juicy Cheese Steak

2 pound venison steak, 1-inch thick
Flour
3 tablespoons cooking oil
1 large onion, sliced
1 large onion, sliced
1 pound (1bounce) can tomatoes
1/4 teaspoon thyme
Salt and pepper
4 oz. shredded mozzarella cheese
1/4 cup chopped green pepper

Dust steak with flour. Heat the cooking oil in a heavy skillet and brown the steaks on both sides. Add the onion and green pepper to the pan. Sprinkle steaks with thyme and a little salt and pepper. Add the tomato to the skillet, heat to boiling point, cover, and turn the heat to high simmer. Cook until the meat is fork tender, about 1 hour. Add a little water to the pan during the cooking time if necessary. Sprinkle the cheese equally on top of the steaks, cover the pan and heat until it is well melted, about 5 minutes. Place the steaks on a preheated platter and spoon the pan sauce over the steaks. Serves 4.

Black Forest Venison

3 tablespoons bacon drippings
2 cups sliced mushrooms
1/4 cup minced shallots
1 cup Zinfandel wine
1-1/2 tablespoons butter
1 cup Rich Game Stock
1/4 cup chopped cooked bacon
1/4 teaspoon cracked black peppercorns
6 tablespoons clarified butter
8 3-1/2 ounce venison medallions cut from backstrap or tenderloins

Heat bacon drippings in large skillet over medium heat. Add mushrooms and shallots and cook until browned, 10 minutes. Add wine and simmer until reduced to about 1 cup (about 15 minutes).

Melt butter in heavy saucepan over medium-low heat. Add flour and whisk until very light brown (about 5 minutes). Whisk in stock and cook until smooth (about 2 minutes). Add mushroom mixture and simmer about 15 minutes. Add bacon and cracked peppercorns and simmer briefly to blend flavors. Keep sauce warm.

Heat clarified butter in heavy large skillet over medium-high heat. Add venison and cook several seconds on each side for medium-rare. Transfer to plates. Pour sauce over. Makes 4 servings.

Basic Marinated Venison Steak

4 to 6 steaks, cut 1-1/2 inches thick

Mix marinade of choice, then cover steaks. Refrigerate for approximately 1 day, turning over about halfway through. The longer the steaks are left to marinate, the sweeter they will taste. Remove from marinade. Cook steak to desired doneness. Cooking time may be longer because of marinade.

Baked Venison Steak

1 pound venison steak, sliced 1/2-inch thick
1/4 cup butter or margarine
1/2 cup flour
Salt and pepper

Wipe steak dry and sprinkle with salt and pepper. Mix butter or margarine with flour until smooth. Spread over each piece of steak. Place pieces in baking dish, cover and bake in a 350 degree oven for 45 minutes. Remove cover and bake for 15 minutes.

Barbecue & Ribs

Venison Barbecue

1 medium venison roast
3–4 venison chops
1 medium round steak
3 medium onions sliced
1 18-ounce bottle barbecue sauce

Soak meat 3 to 4 hours in saltwater. Drain water and place meat in slow cooker or Crockpot and add onions and water. Cook 7–8 hours on medium heat until done. Drain water and remove onions. Shred meat, removing all fat. Add your favorite barbecue sauce and stir together. Place back in Crockpot and heat.

—*Bob Moore, Kingsport, TN*

Grilled Deer Ribs

Cut rack of ribs into hand-size pieces using a meat saw or hack saw. Rib bones fragment easily; therefore, a hatchet or meat cleaver should never be used to divide ribs. Season ribs with powdered garlic, black pepper, Lawry's seasoning salt, ground ginger and thyme leaves. Tenderize ribs in a pressure cooker for 20–30 minutes. Apply your favorite barbecue sauce (mine below) and cook over charcoal or broil in oven. A thick sauce is desirable when cooking with charcoal.

Barbecue Sauce

2 bottles (34-ounce) ketchup

1/2 cup yellow mustard

Add a few drops of hot sauce if desired

1/2 cup apple cider vinegar

1/2 cup sugar

2 squirts of lemon juice

—*Joe Hamilton, Biologist, SC Wildlife & Marine Resources Dept.*

Venison Crockpot Barbecue

Put 3-1/2 to 4 pounds venison in Crockpot. Then pour water over venison with 2/3 cup of vinegar. Cook on high temperature until venison is done, about 1-1/2 hours.

Pour off water, cut venison into little pieces and return to Crockpot. Dice onion and celery enough to make a 1/2 cup of each, add to venison. Put 1 cup of barbecue sauce, 2 or 3 tablespoons of brown sugar, 2 tablespoons of A-1 sauce into Crockpot and cook for 1 hour.

—*Terry Pickett, Cicero, IN*

Borden's Sloppy Bucks

3 to 4 pounds venison
1 bag crab boil
Black pepper
2 packages onion soup mix
3 medium bottles of barbecue sauce
Meat tenderizer

Place venison and crab boil in pot and sprinkle with black pepper and meat tenderizer. Cover with plenty of water and boil slow until meat is done. Let meat cool. Slice meat into small chunks, then using your fingers, shread the meat into small pieces. Place meat in large mixing bowl and pour the onion soup mix over it and mix well. Next pour the barbecue sauce over the mixture. Take each bottle and rinse with about 1/3 bottle of water and pour over the mixture. Stir this up real good. Place in crock pot and simmer on high for about 2 hours, then turn to low and simmer for about 2 hours more. Spoon into buns.

—*Borden Crawford, Meridian, MS*

Venison and Barbecue Sauce

4–6 pound roast
1/4 cup brown sugar
1/2 cup vinegar
Salt and pepper to taste
1/2 cup melted butter
1 cup catsup
5 tablespoons chopped onions
2 tablespoons Worcestershire sauce
1 cup water
1 clove garlic, mashed
Flour

Rub meat with combined sugar and vinegar, marinate 3–4 hours.

Rub meat with salt and pepper and dust with flour. Brown roast.

Combine all remaining ingredients for sauce.

Place roast in pan and add small amount of water, baste with sauce. Roast at 350 degrees for 30 minutes per pound. Baste occasionally, remove roast and thicken sauce for gravy.

—*Michael Ramach, Jacksonville, NC*

Venison Ribs

3 pounds venison ribs or one rack
2 tablespoons cooking oil
1 teaspoon salt
1/8 teaspoon pepper
2 bouillon cubes
2 tablespoons vinegar
1 teaspoon Worcestershire sauce
2 medium onions, sliced thin

Brown ribs in oil and pour off drippings. Salt and pepper. Add bouillon cubes, vinegar, Worcestershire sauce, onions and 1-1/2 cups water. Cover and cook slowly until meat is tender (about 2 hours). Drain off liquid and make into gravy. Serve over ribs.

Venison Barbecue

4–6 pounds venison
Vinegar for marinade
1 teaspoon pickling spice
2 tablespoons sugar
1 clove garlic-whole
Salt and pepper
2 slices of salt pork
1 cup water
1/2 cup vinegar
2 tablespoons Worcestershire sauce
1/2 teaspoon dry mustard
1 teaspoon Tabasco sauce
1 clove garlic mashed
1/2 cup mayonnaise
1 teaspoon prepared mustard

Cover venison with vinegar, add one clove garlic.

1 teaspoon pickling spice, 2 tablespoons sugar, salt and pepper to taste. Marinate overnight.

Take venison out. Do not rinse. Place in pan with two slices of salt pork. Brown the venison, add one cup water, cook slowly until almost done.

Combine remaining ingredients for sauce, mix thoroughly and pour over venison. Put in hot oven and cook until golden brown.

—*Michael Ramach, Jacksonville, NC*

Barbecue Venison

2 pounds boneless venison
1/2 pound bacon
1 cup onions, chopped
2 garlic cloves, minced
1 cup ketchup
1/2 cup red wine vinegar
1/4 cup Worcestershire sauce
1/4 cup brown sugar
Rice, salt and pepper

Cut venison into pieces no larger than 1 inch cubes. In the bottom of a Dutch oven, or large frying pan, cook bacon until crisp.

Remove bacon, crumble and set aside.

In a bowl or other container, mix all ingredients except venison and rice.

Salt or pepper to taste.

Brown venison in bacon drippings. Add bowl of ingredients to venison. Stir well. Cover tightly and simmer about 1 hour or until meat is tender. Stir occasionally. Serve over rice.

—*Bonnie Streff, Fredonia, WI*

Chinese-Style Spareribs

1 rack venison ribs, cut small
1/2 cup soy sauce
1/4 cup dark brown sugar, firmly packed
1/2 cup dry sherry
1/2 cup water
2 cloves garlic, crushed

Arrange ribs in large roasting pan. Combine remaining ingredients and pour over. Cover pan with foil and bake in 350 degree oven for 35 minutes, turning ribs once or twice. Then transfer ribs to grill, setting grill as high as possible above coals. Cook for 20 to 30 minutes or until meat is browned and tender, turning and basting frequently with sauce.

Deer Barbecue

3 pounds neck roast
6 tablespoons Worcestershire sauce
6 tablespoons vinegar
6 tablespoons sugar
4 tablespoons lemon juice
1 teaspoon mustard
1-1/2 cups Brook's tangy ketchup
1/4 teaspoon liquid smoke
1 small onion
Salt and pepper to taste

Boil meat until done then shred. Brown onion in 2 tablespoons butter. Mix onions with the rest of the ingredients and cook for 15 minutes. Add shredded meat and cook for 1/2 hour.

—*Darrel Jones, Indianapolis, IN*

Do-Ahead Ribs

8 pounds venison spareribs or 2 racks, cut into short pieces
1 cup ketchup
1/4 cup water
1/4 cup vinegar
2 tablespoons sugar
1/2 to 3/4 teaspoons cayenne
1/8 teaspoon chili powder
1 teaspoon oregano
1 tablespoon Worcestershire sauce
Salt and pepper

Cut riblets apart. For the quantity of ribs, use two woks. If you are wok-less, use a large pot.

Divide the ribs between two woks. Add 3-1/2 cups of water to each wok. Bring to a boil, then simmer, covered, over medium heat about one hour. Stir occasionally. Do not let water boil; the ribs must cook gently.

Combine ketchup, 1/4 cup water, vinegar, sugar, cayenne, chili powder, oregano, Worcestershire sauce, salt and pepper.

When ribs are cooked, remove to bowls. Pour off water. Add half of the sauce to each wok, cook briefly, then add drained ribs back. Serve immediately. Must be kept hot.

Maple B.B.Q. Spareribs

1-1/2 cup maple syrup
2 tablespoons chili sauce
2 tablespoons cider vinegar
1-1/2 tablespoons onion, diced
1 tablespoon Worcestershire sauce
1 teaspoon salt
1/2 teaspoon dry mustard
3 pounds venison spareribs, cut in serving pieces

Combine maple syrup with rest of ingredients. Mix well. Brush both sides of spareribs with maple basting sauce. Place ribs in single layer on rack in shallow roasting pan. Roast 1-1/2 hours at 300 degrees until tender, brushing frequently with sauce and turning occasionally to glaze evenly. Makes 4 servings.

Spareribs with Hawaiian Pineapple

3 pounds venison spareribs
2 tablespoons flour
1 teaspoon soy sauce
1 teaspoon red soy sauce
1 tablespoon peanut oil
1 clove garlic
1 piece ginger root, crushed
1-1/2 cups water
2/3 cup vinegar
1 cup packed raw brown sugar
2 teaspoon salt
4 slices Hawaiian pineapple

Cut spareribs into 2-inch lengths and mix with flour, soy sauce and red soy sauce. Heat oil in a pan; add water, vinegar, salt and sugar and cook over low flame for 1 hour. Garnish with pineapple cut into small pieces. Serve with hot rice. Serves 4 people.

Indoor Venison Barbecue

2 pounds boneless venison, cut 1-inch thick
1/2 pound bacon
1 cup chopped onions
2 cloves garlic minced
1 cup ketchup
1/2 cup red wine vinegar
1/4 cup Worcestershire sauce
1/4 cup brown sugar
Long-grain rice
Salt and pepper

In a Dutch oven or large frying pan, cook bacon until crisp. Remove bacon, crumble and set aside. In a bowl or other container, mix all ingredients except the venison and rice. Salt and pepper, brown meat in bacon drippings. Pour off drippings and liquid. Add ingredients to venison. Stir well, cover tightly and simmer about 1 hour or until meat is tender. Stir occasionally. Cook rice. Serve barbecued venison on rice. Serves 7 or 8.

Game Burgundy Short Ribs

6 regular venison ribs
2 stalks celery, chopped
1 large onion, diced
1 clove garlic, minced
Salt and pepper
Roux (see recipe below)
Gravy (see recipe below)

Fill large pie plate 1/4 full of water. Place ribs bones down and meat side up and brown for 15–20 minutes at 400 degrees. Turn, salt and pepper to taste and cook for 30–35 minutes at 350 degrees. Add water if needed. While ribs are cooking, in a separate pan mix celery, onion and garlic.

Add this mixture to ribs and cook an additional 10–15 minutes at 350 degrees, until vegetables are tender. Add water if needed. Remove ribs and vegetables from pan; place in stock pot. Save juices from pan.

Cover ribs and vegetables with water. Bring to a boil. Turn heat down and allow to simmer until meat is tender.

Roux:

1/4 stick butter, melted
1/4 cup flour

Gradually stir until it is of paste consistency.

Gravy:

Roux
1/2 cup Burgundy wine
1 cup mushrooms

Using juices saved from rib pan, add water to desired thickness. Bring to a boil. Add Burgundy and bring to a boil again. Add roux, stirring continuously. Heat mushrooms and add to gravy. Salt and pepper to taste.

Roasts

Roast Leg of Venison Unmarinated

10 bacon slices
6 pound leg of venison
2 cloves garlic, sliced thin
1 teaspoon powdered thyme (or thyme mixed with rosemary)
2-1/4 cups stock of beef broth
1/4 pound butter, softened
3 tablespoons flour
Salt and pepper

Put slices of bacon under the meat and, affixed with wooden toothpicks, place other slices on top of the leg. Rub all surfaces of leg with soft butter and dust with the powdered herb or herb mixture over all.

Put the roast in uncovered roasting pan, add one-half cup liquid and roast at 325 degrees for about two hours. If you use a meat thermometer, make sure that it does not touch the bone. Venison should be served rare but not bloody. Allow 16 minutes to the pound.

Watch the meat and add liquid from time to time. Because the venison has been roasted with some liquid you may wish to turn the oven to 450 to 500 degrees for the last 10 minutes to brown the roast.

Turn off the oven, open the door and wave it open and shut a few times to reduce the heat. Then place the leg on a metal pan and keep it hot in the oven. Just hot; don't roast it any more. Serves 10.

Venison Roast

3–4 pound venison roast
6–8 strips of bacon
1 cup burgundy wine

Remove all fat from roast. Wrap bacon around roast and secure with toothpicks. Bake in an uncovered pan for about 2 hours at 325 degrees for a medium roast. During the last hour of cooking, pour the burgundy wine over the roast and baste frequently with pan juices. Use the pan juices for gravy. (Don't overbake; best when pink).

Leftovers: Slice it thin and simmer it in barbecue sauce for 10 minutes. Serve on hamburger buns.

—*Maren Wegner, Blue Mound, WI*

Deer Roast

Soak roast 1/2 hour in 1/4 cup salted water. Add enough water to cover roast. Drain and pat dry. Brown in 1/4 cup fat on all sides. Add beef roast, spices, 1 8-ounce can tomato sauce and 8 ounces of water. Put in roasting bag. Bake for about an hour, depending on size of roast.

—*Everitt Chesser, Springfield, KY*

Venison Roast

6 pound venison roast
3 tablespoons garlic, minced
2 large bell peppers, chopped
Salt, pepper, & cayenne pepper to taste
3 large onions, chopped
3 cups brewed coffee
2 6-ounce cans apple juice
1 cup white wine

Season venison with salt, black pepper, cayenne pepper and garlic. Place in roasting pan and add bell pepper and onion.

Pour coffee, wine and apple juice over roast.

Bake covered at 325 degrees for approximately 2 hours, baste often. Serves 8.

—*Don B. Adams, Newborn, GA*

Venison Shoulder Roast

Season meat: black pepper, garlic powder, ground ginger, rosemary, thyme and Lawry's seasoning salt. Then brown shoulder (with or without flour) in large pan.

Saute: mushrooms, onions, chopped celery and bell peppers. Add this to meat.

Mix 1 can cream of mushroom and cream of celery soup and 1 packet of Lipton onion-mushroom soup mix. Add this to meat.

Vegetables: 8 small red or new potatoes, 6–8 small yellow onions, 2–3 bell peppers, and 6–8 chopped carrots. Spread over meat.

Additional seasonings: white pepper, Kitchen Bouquet, chunks of ginger root and celery seed.

Bake at 250 degrees for 4–6 hours.

—Joe Hamilton, Biologist, SC Wildlife & Marine Resources Dept.

Venison Roast

3 pounds venison
1 cup onion chopped
4 slices bacon
1 red pepper or dash of red pepper
3 tablespoons flour
3 tablespoons red wine
Salt and pepper

Cook venison until tender in water. Add salt and pepper. Cool.

Cut into small pieces and put in pan and cover with the stock it was cooked in.

Put onion, flour, wine and bacon strips on top.

Cook for 2 hours in low oven.

—*Michael Ramach, Jacksonville, NC*

Juicy Venison Roast

3 tablespoons sunflower or safflower oil
3 pounds venison roast
1 medium onion diced to 3/8 inch square
1 can cream of mushroom soup
1 package of Lipton onion soup mix
2 cloves of garlic-sliced
Aluminum foil heavy duty
Frying pan 10-inch diameter
Roaster pan 10-1/2" x 14" x 2" deep

Place aluminum foil in roaster pan-flat long enough to fold over seams to make a seal. Pour oil in frying pan, brown roast on all sides, place roast in roaster pan on top of foil. Add 4 tablespoons water to oil in fry pan and cook onions until a little brown appears. Scrape onions, juice and residue into roaster pan. Spoon out the cream of mushroom soup over the roast. Use 2 tablespoons of water to rinse can and pour in roaster pan. Sprinkle 1 package of Lipton onion soup mix over roast evenly. Sprinkle garlic over roast. Bring aluminum foil edges together to form a seal. Roast in a 350 degree oven for 2-1/2 hours. Juices make a super gravy. Serves 6 to 8.

—Edward G. Lange, Oshkosh, WI

Guido's Venison Roast

2 envelopes dried onion soup mix
2 10-3/4 ounce cans cream of mushroom soup
2 10-3/4 ounce cans, beef consomme
4 large onions, coarsely chopped
1 bunch carrots, peeled and cut in half
2 tablespoons dried rosemary (crushed)
2 cups burgundy wine
8–10 pounds venison roast
Olive oil
Garlic powder
Pepper
Flour/water

Mix together in bowl, onion soup mix, mushroom soup, beef consomme and rosemary. Lightly rub roast completely with olive oil and sprinkle with pepper and garlic. Place roast in a aluminum foil lined roasting pan, with excess foil to completely cover and seal roast inside. Pour soup mixture over the roast, add onions, carrots to the top and side of meat. Wine is added to pan.

Seal roast tightly in the aluminum foil. Bake 350 degree oven for 3-1/2 to 4 hours. Thicken the pan juices for gravy.

—*Rich Guidoboni, Nashua, NH*

Deer Pot Roast

Deer roast
Potatoes
Carrots
Celery salt
1 onion, sliced
1 lemon
Pepper
Garlic

Brown roast in small amount of oil in iron skillet. When brown, add salt and pepper, a few celery seeds or salt, 1 sliced onion and juice of one lemon. Add garlic and onions to taste. Add small amount of water and cover. Cook on top of stove at low heat until tender. Add potatoes, carrots and cook until tender.

—*Oliver Bugelli, Westville, IL*

Linda's Venison Pot Roast

3 pound venison roast
2 cans (16-ounce) each of tomatoes
1 can (2-ounce) mushrooms
1/8 teaspoon dried garlic, minced
1 tablespoon beef base (optional) or 1 cube beef bouillon
1/4 teaspoon pepper
1/2 teaspoon salt
4 cups margarine
1/2 cup sliced pimento stuffed olives
1 celery stalk, chopped

Rub the roast with beef-base. Brown the roast in a Dutch oven in margarine over medium heat. Add tomatoes and mushrooms (with liquid), onions, celery, garlic, salt, pepper, and a bouillon cube if using. Bring to a boil then reduce the heat.

Cover and let simmer until venison is tender (about 2-1/2 to 3 hours). Remove venison and vegetables to a platter; keep warm.

Prepare gravy and serve with venison. Garnish venison with olives. Note: Add water while cooking if necessary.

Gravy

2 cups liquid (venison broth)
1/2 cup water
3 tablespoons flour

Return to dutch oven. Shake water and flour in a covered container. Stir the flour mixture slowly into the broth. Bring to a boil stirring constantly (boil and stir for 1 minute).

—*David & Linda Timmerman, Wyoming, MI*

Roast Venison Burgundy

Rump roast

1-1/2 cups water

3 beef bouillon cubes or 1 can Lipton onion soup or beef broth may be substituted for bouillon cubes

1 large onion, chopped

3/4 cup hearty burgundy wine

2 garlic cloves, crushed

1 tablespoon thyme

1 teaspoon black pepper

Combine all ingredients and simmer on stove top 5 minutes

Trim all fat from roast, then sear roast in broiler part of oven 5 minutes on each side.

Remove roast from broiler and place in a suitable roasting pan.

Pour ingredients over roast, place in oven and roast covered at 275 degrees for 2 hours for small roast, 2-1/2 to 3 hours for large roast.

—*John DeSpirito, Philadelphia, PA*

Bag A Deer

5 pounds roast, shoulder or loin
1 can onion soup
1 can of mushrooms
1 bottle Italian dressing
2 onions sliced
1/2 pound bacon
1 oven cooking bag
2 tablespoons flour

In a bag, marinate meat in Italian dressing. Leave in refrigerator overnight. Before cooking, remove excess dressing and add 1 tablespoon of flour to marinated mixture in the bag and shake.

Place sliced onions around roast and cover meat with raw strips of bacon.

Pour soup and mushrooms into the bag and tie the bag closed.

Poke a few holes in the top of the bag.

Roast in a pan at 280 degrees for 45 minutes for each pound of meat.

Drain drippings into a sauce pan and heat, adding flour to make a thick rich gravy.

—Joe Bontke, Long Valley, NJ

Venison Pot Roast

1 envelope onion soup mix
1 10-ounce can cream of mushroom soup
1/4 cup water
1 10-ounce A-1 steak sauce
Pinch of garlic
4 potatoes, diced
4 onions, diced
6 carrots

Place meat on aluminum foil in pan. Combine the above ingredients and put over meat. Cover tightly with foil and roast in oven at 350 degrees for 4 hours.

—*Rocco A. Palumbo, Wellington, ME*

Venison Sandwiches

1 pound venison roast (partially frozen)
1 6-ounce can mushrooms
1/4 pound butter or margarine

Use a black cast iron skillet. Heat butter, cut venison into very thin slices. Brown in butter or margarine and add mushrooms. Cook until tender. Serve on a warm bun.

—*William Prendergast, Alliance, OH*

Roast Venison

6 to 7 pounds of venison roast
2 garlic bows thinly sliced
1 teaspoon thyme
4 tablespoons flour
2-1/2 cups beef stock
10 larding strips
1 stick of butter or margarine softened
1 teaspoon rosemary
Salt and pepper to taste

Using a larding needle, poke the larding strips into the leg in about 10 places 1-1/2 inches deep, following with a slice of garlic in each hole. If you don't have a larding needle you can put small squares of bacon or salt pork on the meat top and bottom held in place with toothpicks and with a slice of garlic between salt pork and venison. Mix salt and pepper with flour. Rub all meat surfaces with butter or margarine and dust with powdered herbs.

Roast uncovered in roasting pan with a 1/2 cup stock at 325 degrees about 2 hours. Venison should be served rare but not bloody, so figure on a little over 15 minutes per pound. You may turn the oven to 400 degrees the last 10 to 12 minutes to brown the meat. Remove the meat from the pan but keep it hot. Take the pan and mix in the remaining flour, stirring thoroughly. Place the pan over the heat to brown the flour and dredges. Stir in the stock and more water if necessary to make the gravy the desired thickness. Serve hot at once.

Another version of deer roast calls for boiling 2 cups of cranberries in 1 cup of water until they pop and pouring berries and juice over the roast as it is cooking.

—*Thomas K. Squier, Aberdeen, NC*

Italian Venison

5–10 pound venison roast
2–3 bell peppers
2–3 onions
8–10 beef bouillon cubes (or crushed bouillon)
2–3 teaspoons Lawry's seasoning salt
1 teaspoon garlic powder (or 2 teaspoons garlic salt)
1 tablespoon Italian seasoning
1/2 stick of butter or margarine (optional)
1/2 teaspoon black pepper
Hot peppers
Bomber buns
Mozzarella cheese

Place a venison roast in a deep roasting pan and fill the pan half way with water. Add the remaining ingredients. Do not add salt because the bouillon cubes are salty.

Place the roast in the oven at 350 degrees for 3–4 hours. Periodically add a cup or two of water to keep the level half full. This is important for making the juice dip.

When the roast is done, remove from the oven and slice thin (an electric knife or meat slicer is helpful) and place the sliced meat back into the roasting pan which is now full of the seasoned juice dip.

Serve on large buns (sometimes called “bomber” buns) with hot peppers and mozzarella cheese and the juice dip.

—*Gary Sisk, Darien, WI*

Rollemachen (Rolled Roast)

1-1/2 to 2 pound venison round steak
1 large white onion
1 pound smoked bacon
Garlic salt
Oregano
2 4-ounce cans mushrooms
Quick mixing flour

Cut the venison steak into pieces approximately 4-inches by 3-inches. Layer the diced onion and 2 strips of uncooked bacon in the middle of each piece of meat. Sprinkle garlic salt and oregano sparingly on top of the bacon. Roll each piece into a bundle and secure with twine. Brown each bundle in a frying pan and scrape the pan. Then pour the contents over the meat in the Dutch oven. Simmer, covered, for about 3 hours, adding water if necessary. Remove the meat to a heated platter and add the mushrooms and quick mixing flour to the Dutch oven to thicken the juices. Ladle gravy over the meat and serve with wild rice. Serves 4.

Roast Venison

4 to 6 pound venison roast, frozen solid
1 large onion
5 cloves garlic

Preheat oven to 350 degrees early. Place the frozen roast in a pan and add onion and garlic and 1 inch of water to the pan. Cover and place in the preheated oven for 50 minutes, turn the oven down to 190 degrees and let the meat roast, unchecked until dinner time (5 or 6 pm). Serves 4 to 6.

Venison Pot Roast

3 to 4 pound top round or shoulder roast

Flour

2 tablespoons cooking oil

Pepper

1 clove garlic

1 envelope onion-mushroom soup mix

5 large carrots

5 potatoes with skin, quartered

1 tablespoon cornstarch

Roll roast in flour. Heat oil in a Dutch oven and brown the roast in oil. Sprinkle roast with pepper. Add garlic and contents of the soup envelope to the pot, along with 2 cups of hot water. Cover the Dutch oven and simmer until the meat is nearly tender, from 1-1/2 to 2 hours. Turn the roast a couple of times during the cooking. Add vegetables to the pot. Simmer another 30 minutes. Remove the meat and vegetables to a heated platter. Thicken the sauce with cornstarch dissolved in 1/2 cup of cold water. Stir and heat until the gravy is thick. Serves 4 to 6.

Leg of Venison in Mustard and Pepper Sauce

5 pound leg of venison
5-ounces lard, cut in 2 × 1/8" strips
1 tablespoon mustard powder
1 teaspoon black peppercorns, crushed
Salt to taste
4-ounces margarine
1 large onion, chopped
1 carrot, chopped
1 parsnip, chopped
1 cup beef broth

Marinade:

1 carrot, chopped
2 medium onions, chopped
1 teaspoon black peppercorns, crushed
1 cup red wine vinegar
1 cup red wine
1/4 cup brandy
1 cup beef stock

Sauce:

3-ounces honey bread, ground
4 tablespoons red currant jelly
6 tablespoons marinade
1 tablespoon mustard powder

Rinse venison in cold water. Remove skin. Mix ingredients for marinade in a deep bowl. Submerge venison completely (if necessary, add water). Cover with a lid and refrigerate 5 hours.

Remove venison from marinade. Save 1 cup. Lard leg of venison with mixture across fibers with strips of lard. Rub with mixture of salt, crushed pepper and mustard powder.

Heat margarine in pot, then brown venison for 10 minutes, flipping it occasionally. Add onion and carrot. Brown for 5 minutes. Add beef broth, cover with a lid and cook in preheated oven (lowest rack) for approximately 90 minutes at temperature of 350 degrees. Replace evaporated fluid with water. Remove venison from pot and place on warm plate.

For sauce, strain all pan juices. Mix well with ingredients for sauce. Add salt, pepper or vinegar to taste. Bring to a short boil. Pour 1/5 of the sauce over leg of venison and serve the remainder in a gravy boat. Serve with potato dumplings. Serves 6 to 8.

Marinated Venison Roast

3 to 4 pound rump or round roast
1 cup red wine
1 cup chopped tomatoes
1/4 teaspoon basil
1/4 teaspoon oregano
1/4 teaspoon tarragon
2 bay leaves
2 tablespoons flour
1 cup sour cream
1 teaspoon paprika
1 tablespoon chopped parsley

Put the wine, tomatoes, basil, oregano, tarragon and bay leaves in a saucepan and heat to the boiling point. Turn the heat down and simmer 10 minutes. Cool to room temperature. Place the roast in a non-metal bowl or dish and pour the cooled marinade over it. Cover and refrigerate for 48 hours, turning the roast every 12 hours. Remove the roast from marinade, dry with paper towels, and put in a roasting pan. Place in a preheated 450 degree oven for 20 minutes. Remove the bay leaves from the marinade, then pour it in a saucepan. Heat and sprinkle with flour while stirring. Add sour cream and paprika and stir well. After 20 minutes, remove the roast from the oven and turn the heat down to 350 degree. Pour the hot marinade mixture over the roast and return it to the oven for 40 minutes (3 pound roast) or 60 minutes (4 pound roast), until a meat thermometer registers 130 degrees for medium rare. Serve the meat on a heated platter and the sauce in a heated gravy boat to be ladled over thin slices of meat. Sprinkle the sauce with parsley. Serves 4 to 6.

Dutch Oven Venison Roast

6 strips bacon
1 medium to large venison roast
5 cloves garlic, sliced
Browning sauce
Flour
1 large can golden mushroom soup
1/2 can water
1 large onion
1 4-ounce can mushrooms, drained
Salt and pepper

Cook bacon until crisp in large frying pan. Remove bacon, crush and set aside. Leave bacon fat in pan. Stick roast with knife and insert small slivers of garlic. Coat roast with browning sauce and salt and pepper before dusting with flour. Heat bacon fat and sear roast on all sides until thoroughly browned. Then set aside for a moment.

Meanwhile, in Dutch oven or other deep cooking pot, mix your can of mushroom soup with 1/2 can of water. Remove enough rings from onion to cover the roast, separate them and set aside. Dice remainder of onion and add to mushroom soup; heat, add salt and pepper to taste. Color this mixture slightly with browning sauce.

At this point, place a rack in the bottom of your Dutch oven or other deep pot and place the roast on the rack. Secure onion rings on top of roast with wooden toothpicks. Sprinkle crushed bacon over top of roast and do the same with mushrooms. Finally, cover and cook very slowly for about 2 hours or until done.

Roast Venison

Venison Roast

Salt and pepper

1/2 cup fat or oil

4 onions, sliced

2 22-ounce cans tomatoes

1/2 cup celery, diced

1 bay leaf

1/2 teaspoon marjoram

1/2 teaspoon rosemary

1/2 teaspoon thyme

3 cups red wine (dry)

1 can mushrooms

Use whole shoulder or ham. This should be boned for carving. Flour, salt and pepper roast and then brown in 1/4 inch of fat in Dutch oven. Remove roast and saute 3 or 4 thinly sliced onions in same fat. Replace roast in pot and add both 2-pound cans tomatoes, 1/2 cup diced celery, 1 bay leaf, pinch each of marjoram, rosemary and thyme, and 3 cups of dry red table wine. Cook, covered, in a slow oven, 300 to 325 degrees, 4 hours or until meat is tender. Baste frequently during cooking. After removing the roast to a warm platter for serving, add a large can of mushrooms to gravy and heat on top of stove. Gravy can be thickened if desired. This is good served with rice.

Venison Rump Roast

3 to 4 pound venison roast
1/4 pound salt pork (or beef suet), cut into thin slices
1/4 teaspoon marjoram
Dash of garlic powder
Dash of pepper
1/3 cup chopped onions
1/3 cup chopped celery
1/3 cup chopped carrot
1 tablespoon steak sauce
1/3 cup beef broth
1/3 cup dry vermouth or dry white wine

Sprinkle roast with marjoram, garlic and pepper. Place the slices of salt pork around the roast (top, bottom and sides) and tightly secure them with string. Place the roast in a baking pan and put under a preheated broiler (4-inches from heat) for 10 minutes, turning the roast after 5 minutes.

While the roast is broiling, put the onion, celery, carrot, steak sauce, broth and wine in a saucepan and heat to the boiling point. Remove the roast from broiler. Turn oven temperature to 375 degrees, then pour the vegetables and broth over the roast. Return the roast to oven, and cook for 15 or 20 minutes per pound until the meat thermometer registers 125 to 130 degrees for medium rare (pink).

Place the roast on a heated platter and remove the salt pork and string. Spoon off grease, then pour pan juices and vegetables into heated sauceboat. Serve the roast sliced thinly, with the sauce ladled over the slices. A 3 pound roast will serve 4 to 6.

Roast Venison

6 pound rump roast
1 large onion, chopped
2 carrots, chopped
1/2 cup celery, chopped
4 garlic cloves, minced
1 pound can tomatoes
2 whole cloves
1/2 teaspoon thyme
1/2 teaspoon basil
1/4 teaspoon black pepper
2 tablespoons sugar
1 cup red wine

Place the onion, carrots, celery and garlic in a skillet with the butter. Fry over medium-high heat until the vegetables are lightly browned, about 5 minutes, stirring often. Add tomatoes, cloves, thyme, basil, pepper and sugar to the pan and bring the mixture to a boil, scraping the bottom and sides of the pan. Cool the mixture to room temperature, stir in the wine, then pour it over the roast in a glass bowl. Cover and refrigerate for 8 to 12 hours. If the marinade doesn't cover the roast, turn the roast during the marinating.

Remove the roast from the marinade and place it in a roasting pan in a preheated 450 degree oven. Roast, uncovered, for 20 minutes. Heat the marinade in a pan and pour over the roast. Cover the pan, lower the heat to 350 degrees, and roast for 1 hour or until the roast is tender. Baste the meat with pan juices twice during the roasting time. The pan juices can be thickened or served as an accompaniment to the roast venison slices. Serves 8.

Venison Pot Roast

4 to 5 pound round venison roast
Flour
3 tablespoons cooking oil
1/4 teaspoon pepper
1 envelope dry onion soup mix
5 large carrots, cut into chunks
6 large potatoes with skin, quartered

Roll the roast in flour and brown in cooking oil in a Dutch oven placed over high heat. Turn the roast so all sides are browned. Sprinkle with pepper. Add the contents of the soup envelope to the pot along with 2-1/2 cups of water. Bring water to a boil, cover, and turn the heat to high simmer. Make sure the water is bubbling mildly. Cook the roast for about 2 hours, turning it occasionally. Add the carrots and potatoes and turn up the heat until the sauce is again bubbling. Cook for 30 minutes, until the vegetables are fork-tender. Serve the roast on a heated platter with vegetables. Add the pan juices to the meat and vegetables. The juices can be served as is or thickened a little with flour. Serves 5 or 6.

Dutch Oven Roast Venison

3 pound venison roast
1/3 cup cider vinegar
3 tablespoons flour
2 to 3 tablespoons bacon drippings
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon leaf basil
3 strips bacon
1 onion, sliced and separated into rings
1/2 cup hot water
10-3/4 ounces canned tomato soup
1/3 teaspoon garlic salt

In Dutch oven, sear meat in bacon drippings. Lay strips of bacon across roast, securing with toothpicks. Hang onion slices over toothpicks. Add hot water, tomato soup, garlic salt and basil to Dutch oven. Cover and simmer for 2 to 3 hours or until tender. Thicken pan juices to make gravy if desired.

Venison Carbonado

3-1/2 to 4 pounds venison
1 envelope dry onion soup mix
1 12-ounce can beer or cola

Place venison in roasting pan. Sprinkle with dry soup mix. Bake at 375 degrees, uncovered, until onions begin to brown. Blend beer or cola with catsup or chili sauce and pour over meat. Lower temperature to 300 degrees and bake three to four hours until fork tender. Gravy may be made from drippings in pan.

Venison Rump Roast

4 pound venison roast
1 can cream of mushroom soup
1 clove garlic, slivered
6 small potatoes, peeled
1/2 cup dry red wine
1/2 teaspoon basil
Pepper

Insert garlic slivers in slits cut in the roast with the tip of a sharp knife. Put the roast in a roasting pan and pour the undiluted soup over it. Add wine and sprinkle with basil and pepper. Cover and roast in a preheated 350 degree oven for 2 hours, after 1 hour place potatoes in pan basting twice with pan juices during the cooking time. Serve the pan juices in a heated sauce dish and ladle over the meat (mashed potatoes, if you wish). Serves 4 to 6.

Venison Supreme

4 pound venison roast
1/2 cup red cooking wine
2 teaspoons salt
2 teaspoons pepper
1 teaspoon garlic salt
6 thin slices of fresh lemon
6 slices of salt pork

Soak venison in water with 1/2 cup vinegar overnight. Wash venison and dry well. Brush with 1/4 cup wine. Shake on salt, pepper and garlic. Place lemon slices on top of venison and secure with tooth picks. Bake in 275 degree oven for 5 hours.

Basting Sauce:

In a double boiler, melt 1/4 cup butter, 1/4 cup honey, 1/2 cup frozen orange juice, 1/2 tsp. rosemary and 1/4 cup wine. Baste often with this mixture while baking.

Soups & Stews

Venison Burger Soup

1–2 pounds ground venison
2 16-ounce cans of tomatoes, cut up
2 medium onions, chopped
2 stalks of celery, chopped
1/3 cup of pearl barley
1/4 cup ketchup
1 tablespoon bouillon
2 teaspoons seasoned salt
1 teaspoon dried basil
2–3 cups shredded cabbage
5 cups of water

In a large saucepan, brown venison and drain off fat. Stir in remaining ingredients. Bring to a boil. Reduce heat, cover and simmer for 1 hour. Season to taste with salt and pepper.

—*Charles Barker, Eagle, MI*

Five-Hour Venison Stew

Into Dutch oven pour:

3 cups tomato juice

1/2 teaspoon lemon and pepper seasoning

Add 2 pounds venison cubes and submerge.

2 tablespoons sugar

4 tablespoons tapioca

Add chunks of the following vegetables:

6 carrots

3 potatoes

5 stalks celery

1 large onion

Cover tightly and bake 5 hours at 250 degrees. NO PEEKING!

—Lorraine Wegner, West Bend, WI

Deer Stew

2 pounds deer meat
1 can tomato sauce
1-1/2 cup water
3 tablespoons oil
1 onion
3 potatoes chopped
6 carrots
5 medium onions
Salt and pepper to taste

Brown onion and meat in oil. Add tomato sauce and water. Simmer for hour. Add carrots, potatoes and more water if needed. Add seasonings and cook until vegetables are cooked.

—*Everitt Chesser, Springfield, KY*

Don Adams' Old South Farms Deer Neck Soup

Stock:

1 deer neck, cut in chunks. Save neck bone
4 onions, quartered
4 carrots, quartered
10 cups water
2 cups brewed coffee
1 tablespoon parsley flakes
1 teaspoon thyme

Soup:

12 cups deer neck stock
1 cup brown rice
1 cup wild rice
1 stick margarine
2 large onions, chopped
16 ounce can mushrooms, chopped
6 tablespoons flour
2 cups cream
1 tablespoon coarse black pepper
2 tablespoons thyme
Salt to taste

Brown chunked deer neck and neck bone in oven. Chop up bone and move to large cooking pot. Add stock ingredients. Bring to a boil. Reduce heat to low; cover. Simmer for several hours, approximately two. Strain. Boil down or add more water to make 12 cups stock. Remove cooked meat.

Place 6 cups of the stock in a pot, add the brown and wild rice. Bring to a boil. Cover, reduce heat and simmer for 45 minutes or until done. Add more water if necessary.

In a separate pot, melt the margarine; add the chopped onion and mushrooms and cook until tender. Stir in the flour. When smooth, add the rest of the stock meat. Bring to a boil. Add cream, salt, pepper and thyme.

—Don B. Adams, Old South Lodge, Newborn, GA

Venison Stew

1-1/2 pounds venison stew meat
2 medium onions diced
4 medium potatoes quartered
1 package Lipton beefy mushroom soup
2 cups flour
1/2 cup cooking oil
Salt & pepper

Coat roast with flour and brown in hot skillet with cooking oil. Remove meat from skillet and drain oil. Brown onions and potatoes in skillet. Add venison, package of beefy mushroom mix in pressure cooker and cover with water. Add salt and pepper to taste. Cook for 40 minutes in pressure cooker, or in Dutch oven for 2 hours. Serve with rice or cornbread.

—*Mary Thomas, Bonneau, SC*

Venison Chili

2 pounds of ground venison
2 medium onions, chopped
4 cloves garlic, chopped
2 jalapeno peppers, chopped
1 tablespoon ground cumin
4 tablespoons chili powder
1/2 teaspoon black pepper
2 10-1/2 ounce cans beef broth
2 15-ounce cans pinto beans

Saute venison, onions, garlic, peppers in a large dutch oven. Add all seasonings and beef broth, simmer 45 minutes. Add pinto beans, simmer 1 hour. Increase or decrease jalapeno peppers to desired warmth. Four make it hot.

—*H. F. Coleman, Norwich, NY*

Phil's Deer Camp Venison Stew

3 pounds boneless chuck, cut in 2 inch cubes
1/4 cup salad oil
2 teaspoons salt
1/4 teaspoon pepper
3 cups dry red or white wine
2 cups water
3 white turnips, peeled and cut in pieces 3/4 inches square
1/2 teaspoon thyme, crushed or powdered
2 tablespoons tomato paste
1 large clove garlic, minced
1 large onion, quartered
4 carrots, cleaned and cut in pieces
4 stalks celery, cut in 2 inch pieces
1/4 pound small whole mushrooms, fresh or canned
1 bay leaf

In large kettle or saucepan, brown venison in oil. Continue to turn as needed until browns on all sides.

Season with salt and pepper, add the wine, water, tomato paste, garlic, thyme, and bay leaf.

Cover and simmer for 1 or 2 hours, stirring occasionally.

Add carrots and celery and cook for 20–30 minutes. Add turnips and cook another 20 minutes. Add onion and cook another 15 minutes.

Add mushrooms and cook 10 minutes more. If stew is too thin, thicken sauce with 2 tablespoons corn starch mixed with 1/3 cup water until smooth and keep stirring until thickened and smooth. Serve stew over bed of rice or chow mein noodles.

—*Phillip J. Mersberger, Sheboygan, WI*

After The Hunt Stew

2 pounds venison, cut into 1 inch cubes
2 tablespoons cooking oil
1 cup carrots, sliced
1 cup water
3 teaspoons corn starch
1 cup onions, sliced
1/4 cup white wine
1 tablespoon Worcestershire sauce
1/4 cup brown sugar
2 tablespoons horse radish
1 teaspoon salt
4 potatoes, sliced
5 stalks of celery

In a skillet, brown meat in cooking oil. Place meat in a slow cooker (Crockpot). Add all ingredients, cover and cook for 3 hours on high. Before serving, you may need to thicken the stew, by adding corn starch. Serve with fresh bread and butter. Serves 4.

—*Joe Bontke, Long Valley, NJ*

Trout's Bow Hunt Deer Stew

1–2 pounds venison (front shoulder or neck meat) cut into 1-inch pieces
1/2 large onion, chopped
3 medium potatoes, chopped
2 large carrots, chopped
3 stalks of celery, chopped
1 green pepper, chopped
1 cup white cooking wine
1 clove garlic
1 12-ounce bottle of beer
1 cup ketchup
1 cup tomato juice
1/4 cup lemon juice
1/4 cup oil
2 tablespoons margarine
3 fluid ounces Worcestershire sauce
3 fluid ounces A-1 Steak Sauce
10 drops Tabasco
Salt, pepper, chives, parsley
1 15-ounce can of corn

Heat margarine and oil in stew pot. Add green pepper and onion, when they get soft add the deer meat, and let cook for 5 minutes, without a cover on.

Add seasonings, wine, Worcestershire sauce, A-1 Steak Sauce and Tabasco and cook for 10 minutes, without a cover.

Next add lemon juice, ketchup, tomato juice, . garlic and celery and cook for 30 minutes with a cover on. Stir occasionally.

Add carrots, potatoes, beer, corn and water, (if needed). Cook covered for 45 minutes. Continue cooking until meat is tender.

Flour and water to thicken if necessary.

—*William D. Trout, Jr., Bridgeton, NJ*

Forkhorn Stew

2–3 pounds stew meat, cubed
5 large potatoes, cubed
4 cups cabbage, diced
2 cups cauliflower
1 large carrot, sliced
2 sticks celery, sliced
1 medium onion, diced
1/2 bell pepper, diced
1 teaspoon salt
1 teaspoon pepper
1/4 teaspoon garlic salt
1 tablespoon Worcestershire sauce

Place cubed tenderloin in big stew pot and cover with water, about 1/2 inch over meat.

Cook over medium heat until meat is just about done and you have a good broth.

Add rest of your ingredients and a cup or 2 of water. Stir occasionally. Cook until all ingredients are done.

—*Douglas Carney, Hershey, PA*

Venison White Stew

1-1/2 to 2 pounds venison (1 inch or smaller chunks)
2 pork bones (or beef bones)
2 cans beef broth
2 onions, diced
1 pound of carrots (peel and cut to desired length)
4 bay leaves
1 pint whipping cream
2 garlic cloves, minced (optional)
Salt, pepper, flour
Vinegar (served on the side)
Potatoes or rice

In a large pot (with cover), cook venison chunks, bones, beef broth, and onions approximately 2 hours over medium heat.

Add spices as soon as it comes to a boil.

After 2 hours, remove the bones and discard.

Add cream and flour and obtain desired thickness of gravy.

Cook carrots in a separate pot and add after gravy is completed.

Simmer for 15 minutes.

Cook potatoes or rice separately (mashed potatoes work well).

Serve on bed of mashed potatoes or rice. Add vinegar to taste. The vinegar adds zest.

Excellent reheated.

—Howard T. Martin, Eau Galle, WI

Venison Soup

1 large shank bone, cut into three pieces
2 pounds shank meat
2 beef bouillon cubes
2 bay leaves
1/2 teaspoon savory
1 tablespoons peppercorns
1 onion sliced
Several celery leaves
1 onion, diced
3 carrots, sliced
2 celery ribs, sliced
3 medium potatoes, diced
2 pounds canned tomatoes
Salt

Place bone and meat in a large pot with enough water to cover. Add bouillon, bay leaves, savory, peppercorns, onion slice and celery leaves. Place over high heat and bring to a boil. Cover and simmer for 4 hours. Remove meat and bones. Strain broth to remove bay leaves and vegetables. If there is any fat on top, skim it off. Pour the broth back in the large pot and add tomatoes, diced onion and sliced celery. Cook for 15 minutes. Add carrots and cook 10 more minutes. Add potatoes and parsley and cook for another 10 minutes. Check seasoning and add salt if necessary. Serves 6.

Venison Soup

2 pounds ground venison
3/4 cup diced onions
4 tablespoons cooking oil
1 clove garlic, minced
1-1/2 cups diced potatoes
1 cup diced carrots
1 cup beef bouillon
1/2 teaspoon thyme
2 bay leaves
1-1/2 teaspoons salt
2 to 2-1/2 quarts water
1 large can whole tomatoes (2-1/2 cups)

Brown meat and onion in oil in Dutch oven until onions are soft and meat loses its pink color. Add remaining ingredients. cover and simmer for 1 hour. Add more water as necessary. Skim off excess fat just before serving. Serves 6 to 8.

Venison Sausage-Vegetable Chowder

2 tablespoons butter
2 tablespoons all purpose flour
1 teaspoon salt
1 teaspoon onion powder
1/4 teaspoon dried dill weed
4 cups milk
1 large package frozen vegetables, partially thawed (beans, peas and carrots or broccoli)
1 16-ounce can whole kernel corn, drained
1/2 pound venison sausage, sliced

In a large saucepan melt butter over low heat. Blend in flour, salt, onion powder, dill weed and pepper. Add milk all at once. Cook over medium heat, stirring constantly until thickened and bubbly. Stir the vegetables, corn and sausage into the soup. Cover and simmer for 10–15 minutes or until vegetables are done. Makes 6 servings.

Venison Stew

3 pounds venison stew meat
3 tablespoons vegetable oil
1-1/2 cups water
1/2 cup beer
2 envelopes onion gravy mix
1 tablespoon brown sugar
1 bay leaf
1/4 teaspoon ground thyme
6 carrots, cut up
1 cup frozen peas

Brown venison in oil in large Dutch oven. Combine water, beer, gravy mix, brown sugar, bay leaf and thyme; add to pot. Cover and simmer 1 hour or until almost fork tender, stirring occasionally. Add carrots and cook 20 minutes. Add peas and cook 5 to 10 minutes. Makes 6 servings.

Venison Vegetable Stew

3 pounds venison stew meat, cut 1-inch thick
3 tablespoons oil or shortening
1-1/2 cups water
1/2 cup beer
2 envelopes (8 ounces each) onion gravy mix
1 tablespoon brown sugar
1 bay leaf
1/4 teaspoon ground thyme
6 carrots, cut up
6 parsnips, cut up or small potatoes
1 cup frozen peas

Brown venison in oil in large Dutch oven. Combine water, beer, gravy mix, brown sugar, bay leaf and thyme; add to pot. Cover and simmer 1 hour or until almost fork tender, stirring occasionally. Add vegetables, cook 20 minutes. Makes 6 servings.

Buck and Bourbon

3 pounds venison, cut in 1-1/2-inch cubes
5 teaspoons flour
1 teaspoon salt
1/4 teaspoon pepper
1-1/2 teaspoons oil or lard
2 medium onions, diced
1/2 cup bouillon
1/2 cup chopped green pepper
2 cloves garlic, diced
1 cup tomato sauce
1/2 teaspoon thyme or crushed rosemary
3 ounces bourbon

Flour, salt and pepper meat. In a skillet, brown meat over medium heat. If the meat cubes are well floured the stew will be properly thickened when finished. Don't crowd the meat pieces but brown in the oil or lard and remove as they are ready and set aside.

Saute the onions, green pepper and garlic in same skillet until soft.

Add browned meat cubes and remaining ingredients, cover and simmer slowly for about 1-1/2 hours. Check liquid. Serves 6.

Venison and Bean Stew

3 cans lima beans
3 pounds venison cut into 2-inch cubes
1/4 teaspoon celery salt
1 small onion
Salt and pepper

Brown venison in large pot. Add beans, celery salt, onion. Add salt and pepper to taste. Cover with water and simmer over low heat for 2 hours.

Beer Game Stew

5 pounds cubed venison
1/4 cup oil
1/4 cup butter
12 onions, sliced
3 garlic cloves, mashed
1/4 cup cognac
24 ounces (two 12 ounce cans) beer
4 celery stalks, cut up
1 bay leaf
1 teaspoon thyme
2 teaspoons red hot sauce
1 pound mushrooms, cut and cooked in butter
Salt and pepper

Sprinkle flour on meat, brown in butter and oil in deep, heavy pot. Saute onions, celery and garlic in butter until golden. Thicken slightly with flour. Add beer and cognac, stirring constantly, add this sauce to meat. Stir in other ingredients, cover and bake for 2 hours in 350 degree oven. Remove and add mushrooms.

Hunter's Venison Stew

3 pounds venison cubed and fried in butter
3 leeks, cut up
4 cloves garlic
2 teaspoons oregano
1/2 bottle hearty red wine
2 small cans tomato paste
8 tablespoons olive oil
2 large cans pitted black olives, sliced
2 red peppers seeded and cut in strips

Heat oil and simmer leeks, peppers and garlic until soft. Add oregano, tomato paste and wine. Simmer until tasty and add venison and sliced olives. Layer over cooked lasagna noodles. Top with grated Parmesan cheese, if desired.

Venison Cabbage Patch Stew

1-1/2 pounds venison chunks
5 celery stalks, diced
1 medium onion, diced
1 to 2 tablespoons chili powder
2 large cans tomatoes
1/4 cup mild taco sauce
2 beef bouillon cubes dissolved in 6 ounces of water
2 cans kidney beans
1 can tomato sauce
1/2 medium cabbage, chopped

Brown venison chunks, celery and onions in cooking oil in a Dutch oven or large, deep frying pan.

Add the rest of the ingredients and bring to a boil. Lower heat and simmer, covered for 2 hours. Serves 6.

Venison Cider Stew

2 pounds venison, cut into 1-inch cubes
3 tablespoons all purpose flour
2 teaspoons salt
1/4 teaspoon dried thyme
1/4 teaspoon pepper
3 tablespoons cooking oil
2 cups apple cider or apple juice
1–2 tablespoons vinegar
3 potatoes, quartered
4 carrots, quartered
2 onions, sliced
1 stalk celery, sliced

Coat meat with flour, salt, pepper and thyme. In a large Dutch oven brown meat, in hot oil. Drain off fat. Stir in apple cider or juice, vinegar and 1/2 cup of water, cook and stir until mixture boils. Reduce heat, cover and simmer about 1 hour or until meat is nearly tender. Stir in vegetables. Cook 20 minutes or until vegetables are done. Makes 6–8 servings.

Hot Spicy Stew

2 pounds venison, cubed
2 tablespoons cooking oil
1 cup beer
2 large onions, diced
2 tablespoons steak sauce
1 teaspoon Tabasco
Salt and pepper
Cooked noodles

Heat oil in large skillet, add and brown meat. Add ingredients, simmer covered one hour. Serve on hot cooked noodles.

Venison Curry

1 pound venison stew meat
1/4 cup flour
1 medium onion, thinly sliced
1/4 teaspoon powdered ginger
1-1/2 teaspoons curry powder
1 large can tomatoes, with liquid
1 beef bouillon cube, dissolved in
1 cup boiling water

Toss meat in flour, shaking off excess. In a cast iron or other heavy Dutch oven, saute venison in hot oil until browned. Add onion, ginger, curry, tomatoes with liquid (break up tomatoes) and beef bouillon. Cover and cook on low simmer for 1-1/2 hours or until meat is fork tender. Serve over hot cooked rice. If you wish to thicken sauce, add one or two tablespoons cornstarch dissolved in small amount of cold water into liquid until desired thickness is reached. Serves three.

Venison Sauce Supreme

4 pounds venison, cut in cubes
8 medium onions
2 bunches green onions
1 bell pepper
1 cup celery
2 8ounce cans tomato sauce
1 can tomato paste
1 cup olive oil
2 cloves garlic
2 tablespoons Worcestershire sauce
2 tablespoons lemon juice
1 cup flour
Salt and pepper
10 cups water
1 can mushroom soup

Wash venison. Season and fry in bacon drippings and remove. Make roux with olive oil and flour. Add tomato sauce and tomato paste. Add all seasonings except garlic. Simmer for one hour. Add venison to soup and seasoning. Simmer 30 minutes. Add water and garlic. Cook for 3 hours. Serve over rice. Serves approximately 10 people.

Chili

Venison Chili

2 pounds ground venison
2 medium onions, chopped
16-ounce can tomato sauce
2 16-ounce cans chili beans
1 stalk celery, chopped
1/2 cup green peppers, chopped
1 package chili mix
1 teaspoon cumin powder
1 teaspoon liquid smoke
1-1/2 cups tomato juice
1 cup water

Brown meat, onions, celery and green pepper. Put in a slow cooker; add rest of ingredients. Mix well; simmer on low for about 6 hours. After 3 hours check to see if you need to add more liquid.

Serve with chopped onions and grated cheese.

—*Jack Toms, Jr., Danville, IL*

Opening Day Chili

5 pounds venison (2 pounds ground, 3 pounds chopped)
2 pounds Spanish onions, chopped
1 28-ounce can tomatoes, crushed
1 can tomato paste
1 green pepper, diced
2 cups venison stock (beef stock can be used)
6 garlic cloves, diced
1 stalk celery, diced
2 cups red kidney beans, cooked
6 tablespoons chili powder
1 teaspoon oregano
3 tablespoons cooking oil
Crushed Italian red-hot pepper to taste

Heat oil to hot in a large cooking pot, add garlic. Two minutes later, add venison and brown.

Add onions, green pepper and celery; cook until onions are translucent.

Add all other ingredients, except beans; cook 4 hours over low heat.

Add beans last 15 minutes of cooking time.

Use shredded sharp cheddar cheese and thin sliced Spanish onion for garnish.

—*Joseph W. Yesalonis, Commack, NY*

Venison Chili

3 pounds ground venison
1 garlic clove, chopped
3 teaspoons salt
1 tablespoon red pepper
2 cans of kidney beans
1/2 pound shredded cheddar cheese
1 bag of nacho chips
2 onions, chopped
1 teaspoon paprika
2 tablespoons chili powder
2 cans of pork and beans
1 can tomato sauce

In a large pot, brown meat over medium heat.

Add onions, garlic, salt, red pepper, paprika, and chili powder; stirring constantly.

Once meat is cooked, stir in cans of kidney beans and pork and beans along with tomato sauce.

Lower heat; stirring occasionally.

Cook for 1 hour. Serve in bowls, top chili with shredded cheddar cheese. Add nacho chips on the side.

—*Joe Bontke, Long Valley, N*

Deer Burger Chili

2 pounds deer burger
1 green pepper, chopped
2 16-ounce cans red kidney beans with liquid
2 12-ounce cans whole tomatoes
1 tablespoon red cayenne pepper
2 tablespoons garlic powder
1 teaspoon cumin powder
4 tablespoons chili powder
2 bay leaves, crushed

Brown the deer burgers in skillet. When meat is cooked spoon off and discard grease. Add the burgers and remaining ingredients to a deep pot along with 2 quarts of cold water. Slowly simmer on low heat for 2 to 3 hours. Serves 8.

—*Fran Anderson, Thief River Falls MN*

Purist Chili

2 pounds ground venison
4 strips bacon, chopped
1 medium onion, chopped
1 large clove garlic, minced
Finely slivered peel of 1 orange
1–2 tablespoons chili powder
2 tablespoons ground cumin
1/4 teaspoon ground black pepper
1 cup beef broth
2 teaspoons hot paprika
3 canned jalapeno peppers, finely chopped

Saute the bacon in a 2 quart enamel saucepan until crisp. Add the onion, garlic and orange peel. Cook, stirring occasionally, 5 minutes. Add the meat and cook until light brown in color, about 4 minutes. Stir in the remaining ingredients. Heat to boiling; reduce the heat. Cook uncovered, stirring occasionally, until chili has thickened, about 1 hour and 15 minutes. Serves 4.

Adirondack Chili

3 pounds ground venison
3/4 pound ground beef (chuck)
2 medium onions, diced
2 tablespoons dehydrated pepper flakes
1/2 stick butter or margarine
2 tablespoons garlic powder
4 tablespoons seasoned salt
4 tablespoons chili powder
3 tablespoons ground cumin
3 tablespoons black pepper (coarse ground)
4 tablespoons Frank's red-hot sauce
2 tablespoons Worcestershire sauce
1 tablespoon hot, Dijon or deli mustard
1/2 teaspoon oregano
1 tablespoon salt
1/4 teaspoon crushed red pepper
1 29-ounce can tomato puree
1 15-ounce can tomato sauce
1 6-ounce can tomato paste
2 15-ounce cans chili beans
2 15-ounce cans stewed tomatoes

Saute butter and unions. Brown meat, put in Crockpot, add seasonings, puree, paste, and sauce.

Cook on high 1–2 hours, stirring occasionally, cover when cooking.

Add chili beans, cook 1 hour, add more tomato sauce if needed

—*Robert J. Clark, Batavia, NY*

Big Creek Chili

3 pounds of ground venison
1/2 cup oil
6 quarts water
1 small bottle Mexene chili powder
1 tablespoon curry powder
1 tablespoon (fresh) flaked red pepper
4 tablespoons freeze dried onion (chopped, not flaked) or 3 small fresh onions, chopped
2 tablespoons garlic, minced
1 tablespoon cumin
Fine ground black pepper

In a large pot brown ground venison in 1/2 cup oil.

Add rest of ingredients, mix well and simmer about 15 minutes.

To above mixture add:

1 can Old El Paso chopped green chilies
2 cans cooked tomatoes, chopped
3 cans red kidney beans, or 1 can each of pinto, red kidney and great northern beans

Mix well and simmer about 15 minutes. Salt to taste (at this point only). If you want the chili thicker, sift just enough flour to cover the mix lightly and stir. Let the mixture cook slowly for another hour, stirring frequently. If possible refrigerate over night before eating as it is better the second day.

Some options: 1 cup mushrooms, chopped; 1 cup ham, chopped; 1 cup cooked squirrel or other game meat.

—David Rhea, Lynnville, TN

Venison Chili

4 pounds ground or 1/2-inch cubes venison
2 medium onions chopped
1 green pepper chopped
2 cloves of garlic minced
1 teaspoon jalapeno peppers chopped (optional)
6 tablespoons oil
8 tablespoons chili powder
1 tablespoon ground cumin
2 teaspoons garlic salt
1/4 teaspoon Tabasco or to taste
1 teaspoon oregano
1 28-ounce can whole tomatoes
1 12-ounce can tomato sauce
1 6-ounce can tomato paste
1 4-ounce can diced green chilies
2 bay leaves
2 cans of beer

Saute vegetables in 2 tablespoons of oil until onions are transparent. Set aside.

Brown venison in 4 tablespoons of oil. Combine with vegetables in a large pot. Combine spices and 1 can of beer and let stand a few minutes.

Add spice/beer mixture, whole tomatoes, tomato sauce, tomato paste, chilies, bay leaves and another can of beer.

Cover and simmer on low for 3 hours, stirring often.

—*Bob Gross, Vincentown, NJ*

Forty Below Chili

4 pounds venison, ground
2 cans beer
2 medium onions, chopped
2 24-ounce cans tomato paste
2 tablespoons vinegar
1–2 tablespoons chili powder
1 teaspoon Tabasco sauce
1 pound bacon, chopped
2 tablespoons cumin, ground
1 dash red pepper, crushed
1 tablespoon MSG
1–2 cloves garlic, minced
1 tablespoon oregano
1 teaspoon Worcestershire sauce
2 tablespoons bacon drippings
1 tablespoon black pepper
1 can kidney beans

In a large chili pot, combine tomato sauce, tomato paste, beer, chopped peppers, chili powder, vinegar, Tabasco sauce, cumin, crushed red pepper, oregano, Worcestershire sauce, salt and pepper; bring to a simmer. In a large frying pan cook bacon until crisp, add it and 2 tablespoons drippings to chili pot. Brown meat, onions, garlic and MSG a little at a time and add to chili pot. Cover pot and simmer for one hour. Add kidney beans with liquid. Simmer for 1/2 hour more.

Venison Camp Chili

2 pounds ground venison
1 large onion, diced
1 16-ounce can white beans
1 16-ounce can kidney beans
Dash Tabasco sauce
1 chili pepper
1–2 teaspoon chili powder
1 cup diced celery
3 16-ounce cans stewed tomatoes
Dash sugar
8 ounce glass of wine

Brown venison and onions in a large kettle. Add Tabasco, chili pepper, celery, stewed tomatoes and sugar. Simmer for 1 hour in large kettle.

Add the beans and chili powder and cook at low heat for 10 minutes.

Bud's Favorite Chili

3 pounds venison, coarse ground
6 large onions
4 large peppers
8 cloves garlic
2 cans (8-oz.) Red Kidney beans
1 can (8 ounce) Pinto beans
1 can (8 ounce) White beans
3 cans (8 ounce) tomato sauce
1 4-ounce package Shelby's Texas Chili Mix
1 teaspoon red pepper, crushed

Brown meat and onion in large saucepan. Add peppers, garlic, the juice drained from all the beans, 2 cans of tomato sauce and the Chili Mix. Simmer 45 minutes. Stir often. Taste. Add 1 tsp. of red pepper, crushed, if not hot enough. Add all beans. Stir. Add last can tomato sauce to thicken if desired. Simmer 15 to 30 minutes. Stir often. Serves 20. Best reheated.

Heavy Duty Chili

3 pounds venison, ground or small cubes
1 teaspoon Tabasco sauce
2 tablespoons chili powder (ground chili) peppers)
1 tablespoon cumin (camino powder)
1 teaspoon cayenne pepper
2 cans tomato sauce
10 cloves garlic
1 teaspoon salt
6 large onions
4 large green peppers
1 dozen red peppers
5 chili peppers
1 can red kidney beans
1 can white beans

Brown venison, green peppers and onions in large heavy skillet. Add all ingredients except beans and simmer 45 minutes. Add beans with juice and simmer 15 minutes more.

Venison Chili Beans

3 slices thick bacon
2 pounds venison, diced
1 pound red kidney beans
2 12-ounce cans of beer
6 large, fresh tomatoes, chopped
3 tablespoons chili powder
1 tablespoons ground cumin
1 tablespoons dried oregano
2 teaspoons Worcestershire sauce
1 teaspoon cornmeal

Rinse and cover beans with 2 quarts of water and soak overnight. Boil beans with the liquid, lower heat and simmer for two hours.

Cook bacon until crisp, remove bacon from pan and brown venison in bacon drippings. Add beer, tomatoes, chili powder, cumin, oregano and Worcestershire sauce. Add beans to sauce. Bring to a boil, reduce heat and simmer 1 hours. Crumble bacon and add to chili. Then stir cornmeal into three tablespoons of water and add to mix (this thickens chili). Bring to a boil. Reduce heat and simmer 20 minutes more.

Ranchers make this in huge quantities for barbecues. We often make double or triple recipes with tougher cuts and trimmings when we butcher deer or other game such as elk, antelope or moose. With careful wrapping, meal-size portions keep nicely for about six months.

Mexican Breakfast

Try this spicy dish for an early morning start.

Leftover cooked venison, sliced into thin strips (1/4 pound for two)

1 onion, chopped

1 pepper, chopped

1 clove garlic

Salt and pepper

2 tablespoons oil

2 tablespoons butter

1/4 cup chopped tomato

4 eggs

Saute peppers, onions and garlic in heated oil until soft. Add meat for 5 minutes. Add tomato, beat eggs with pinch of salt and pepper. Add to pan. Turn up heat, cook 3 to 4 minutes. Check and turn when starting to harden; cook 2 minutes more.

Main Dishes

Venison Stroganoff

2 pounds venison steak or roast cut into 3/4 inch pieces
4–8 tablespoons margarine
1/2 pound mushrooms, sliced
1 12-ounce can tomato juice
1 clove garlic pressed (optional)
1/4 teaspoon salt
1/8 teaspoon pepper
2 cups sour cream

Dredge meat into flour and lemon pepper; brown in margarine in Dutch oven. Add tomato juice and mushrooms. Cover and simmer 30 minutes. Add garlic and salt to taste and simmer 1 hour more. Before serving add sour cream and heat through. Serve over rice.

Hint: the flavor of the venison improves dynamically when this is made in advance, frozen, thawed, slowly warmed and served.

—*Denny Grueneberg, Neenah, WI*

Venison Paprika

1/4 cup shortening
2 pounds cubed venison
1 cup onion, sliced
1 small clove garlic, minced
3/4 cup ketchup
2 tablespoons Worcestershire sauce
1 tablespoon brown sugar
2 teaspoon salt
2 teaspoon paprika
1/2 teaspoon dry mustard
1/4 cup water
Dash hot pepper

Melt shortening in large skillet. Add meat, onion and garlic.

Cook and stir until meat is brown and onion is tender.

Stir in ketchup, Worcestershire sauce, sugar, salt, paprika, mustard, hot pepper and 1-1/2 cups water.

Cover and simmer for 2 to 2-1/2 hours.

Blend flour and 1/4 cup water, stir gradually into meat mixture. Heat to boiling, stirring constantly. Boil and stir 1 minute. Serve over noodles.

—*John D. Klinger, Valley View, PA*

Venison Pilaf

4 pounds ground venison
3 cans cream of mushroom soup
3 cans cream of celery soup
1 large yellow onion
2 green bell peppers
1 red bell pepper
1 package Lipton onion-mushroom soup mix
1 large container of fresh mushrooms
4 strips bacon
3 packs yellow rice
3/4 cup water

Seasonings:

Black pepper
Ground ginger
Rosemary leaves
Thyme leaves
Lawry's seasoning salt
Salt
Celery Seeds
Soy sauce
Worcestershire sauce
Garlic powder

Fry bacon strips until crisp and saute chopped onion, bell peppers, and mushrooms in bacon drippings. Mix soups in large pot and add rice. Brown ground venison in frying pan and add to soup and rice mixture. Season soup mixture and venison separately. Add Kitchen Bouquet for darker color.

—Joe Hamilton, *Biologist, SC Wildlife & Marine Resources Dept.*

Deer Meat & Gravy

1 onion cut in half
Flour
Crisco
1 can cream of mushroom soup

In pressure cooker or sealed pot, cover deer meat with water. Sprinkle with choice of seasoning and lay onions on top. Cook until tender. It makes its own broth.

In frying pan put desired amount of Crisco for gravy, add flour for thickening, salt and pepper. Brown flour. Remove onion from meat and add meat broth only to browned flour mix. After gravy thickens, add soup and meat and simmer 5 to 10 minutes.

—*Jeff Greene, Lenoir, NC*

Hot Tomatoed Venison

2–3 pounds venison loin or ground
1 quart tomatoes
1 quart hot sauce
2 tablespoons Worcestershire sauce
1 teaspoon ma joram
2 teaspoons fresh basil
Creole seasonings (add amount according to your taste)

Brown thinly sliced or chunked venison in butter or margarine for 1–2 minutes
Combine all the ingredients in a Crockpot and cook for 2–3 hours. You can serve along or over noodles, rice or mashed potatoes.

—*Hal Featherman, Mumford, NY*

Venison Spanish Rice

1 pound ground venison
2 large onions, chopped
2 large green bell peppers, chopped
1 32-ounce jar spaghetti sauce
3 bags boil-in-bag rice, cooked
4 tablespoons butter

Saute venison, onions, peppers in large dutch oven. Add cooked rice and spaghetti sauce, mix well. Pour into 10 × 10 × 2 casserole dish. Dot top with butter. Bake, uncovered in a 350 degree oven for 45 minutes. If you prefer it a little moister, add another 1/2 jar of spaghetti sauce or an 8 ounce can tomato sauce.

—*H. F. Coleman, Nonvich, NY*

Venison Parmesan

2 15-ounce cans tomato sauce
2 tablespoons butter
2 tablespoons brown sugar
1 tablespoon Worcestershire sauce
1/2 teaspoon season all
1 teaspoon dried whole oregano
1 teaspoon dried whole basil
1/2 teaspoon garlic powder
1/2 teaspoon white pepper
2 eggs
1/2 teaspoon white pepper
1 teaspoon season all
2 pounds venison (cube steak cut or flank pounded) cut into serving size pieces
1/4 cup freshly grated Parmesan cheese
1 8-ounce package Mozzarella cheese
1 8-ounce package Mozzarella cheese
4 cups Italian style bread crumbs
1/2 cup olive oil

To make sauce combine the first 9 ingredients in saucepan over medium heat for 5 to 10 minutes, stirring occasionally. Set aside.

Beat eggs and add 1 teaspoon season all, 1/2 teaspoon white pepper, dredge venison in bread crumbs. Saute venison in the olive oil 4 to 5 minutes (until brown). Place venison in lightly greased baking dish. Pour sauce over and sprinkle with Parmesan cheese. Bake for 30 minutes covered. Uncover and top with the Mozzarella cheese slices, bake an additional 5–10 minutes until cheese melts.

Bake 350 degree oven. Serves 4 to 6.

—Janeann Dailey, Duluth, GA

Venison Stroganoff

2 pounds of venison roast
4 tablespoons margarine
1 small can sliced mushrooms
1 medium onion
1-1/2 cups beef broth
1 can cream of mushroom soup
2 tablespoons Worcestershire sauce
1 tablespoon Teriyaki sauce
6 tablespoons flour
1 cup sour cream
4 cups hot cooked noodles

Dice onion and saute with can of drained mushrooms in 2 tablespoons margarine. Remove from pan. Slice venison into 1/2-inch by 2-inch strips. Add rest of margarine to pan with the venison strips and brown. Remove venison from pan. To the pan add the flour, beef broth, cream of mushroom soup, Worcestershire sauce and Teriyaki sauce. Cover and let simmer for 15 minutes. Return to pan the onions, mushrooms and venison and let simmer for about 1-1/2 hours, or until the venison is tender. Stir in sour cream just before serving. Pour over hot noodles and stir.

—*Ralph Lane, Jr., Des Moines, IA*

Venison Stroganoff

2 pounds venison round steak
3 tablespoons flour
1 large onion, sliced
Salt & pepper
1 can cream of mushroom soup
1 cup sour cream

Cut steak into thin strips. Dip in the flour and brown in small amount of fat. Add onions, salt, pepper and soup, cook on low till tender. Add sour cream and heat. Serve over noodles.

—*Wanda Woosley, Madison, TN*

Venison and Rice

1 green pepper, chopped
1 onion, chopped
2 cloves garlic, minced
3 tablespoons butter
1-1/2 pounds ground venison
2 tablespoons flour
1 teaspoon salt
1/4 teaspoon pepper
3 cups canned tomatoes
2 cups cooked rice

Saute green pepper, onion and garlic in butter in deep skillet until onion is transparent. Add venison. Cook until venison is brown, stirring to break venison in small pieces. Sprinkle in flour.

Add salt, pepper and tomatoes. Mix well, simmer until blended and heated through. Serve over rice.

—*John W. Swale, Easton, MA*

Venison Steak Casserole

8 slices smoked bacon
6 potatoes, thinly sliced
6 onions, thinly sliced
Salt and pepper
1 bay leaf, crumbled
1/4 teaspoon sweet basil
1/4 teaspoon thyme
1 thick venison steak
2 cups burgundy
1 10-ounce can beef consomme

Place half the bacon in large casserole. Cover with layer of potatoes and layer of onions. Season each layer with salt and pepper.

Add bay leaf and basil. Place steak on vegetables. Sprinkle with salt and pepper and thyme. Repeat layer of potatoes and onions.

Place remaining bacon on top, add burgundy and consomme. Cover tightly.

Bake in 350 degree oven for 2 hours or until venison is tender.

Liquid may be drained and thickened for gravy.

—*John W. Swale, Easton, MA*

Venison Stroganoff

2 pounds venison steak or back loin
3 tablespoons butter
3 tablespoons onions chopped
2 tablespoons butter
1-3/4 tablespoons flour
1-1/2 cup cold clear beef consomme
1 cup sour buttermilk

Take venison and slice into pieces as thin as possible, or about 1/4 inch thick. The thinner the better. The pieces should not be more than 2 inches square.

Salt and pepper to taste.

Put 3 tablespoons of butter into frying pan and 3 tablespoons of onion. Add meat, cook on medium heat until meat is tender.

Make a sauce or gravy as follows: Put 2 level tablespoons of butter into a large frying pan and melt until it just starts turning brown. Remove from stove, now add 1-3/4 tablespoons flour until mixture forms a medium syrup consistency, not thick.

Add 1-1/2 cups cold beef consomme and stir well. Place back on stove over medium heat and bring to a slow boil. Stir constantly.

Add 1 cup of sour buttermilk and stir well.

Pour above sauce into meat and simmer to heat.

Serve with mashed potatoes, rice or noodles.

—*James Chappell, McFarland, WI*

Sweet and Sour Venison

1 pound venison steak, cut in strips
1 large onion, sliced
1 green pepper, sliced
1 16-ounce can crushed pineapple
1 8-ounce bottle of Catalina salad dressing
Soy sauce for marinating
3 tablespoons oil for cooking
Corn starch for thickening
Salt and pepper to taste

Marinate venison in soy sauce for 3 to 4 hours. Brown venison in oil. When browned add onions and peppers, cook until tender. Add crushed pineapple and Catalina dressing, cook until sauce is boiling. Thicken with corn starch. Serve over hot rice. Serves 4.

—*Lori Hachigian, Redford, MI*

Venison Stroganoff

4-1/2 pounds venison steak
1/2 pound mushrooms, halved
3 tablespoons butter
1/2 pint sour cream
1 tablespoon flour
Salt and pepper

Cut the steaks into 1-inch strips, 1/4-inch thick. If possible cut across the grain. Melt the butter in a heavy skillet, add meat and brown. Cook slowly until meat is tender, stirring occasionally.

Add salt and pepper to taste. After 15 minutes add the mushrooms, cover and cook another 10 minutes.

—*John W. Swale, Easton, MA*

Venison Goulash

2 pounds venison, cut in 1-inch cubes
1/4 cup shortening
1 cup onions, sliced
1 garlic clove, minced
3/4 cup ketchup
2 tablespoons soy sauce
1 tablespoon dark brown sugar
2 teaspoons salt
2 teaspoons paprika
1/2 teaspoon dry mustard
1-1/2 cup water

For thickening:

1/4 cup water
2 tablespoons flour

Melt shortening. Add meat, onion and garlic. Brown until onion is tender. Stir in remaining ingredients. Cover and simmer for 2-1/2 to 3 hours.

Blend 1/4 cup water and 2 tablespoons flour; stir gradually into meat mixture. Heat to boiling, stirring constantly. Boil and stir 1 minute or until thickened. Serve over hot rice or noodles. Serves 4–5.

—*Barbara J. Stang, St. Michaels, MD*

Game Zucchini Bake

2-1/2 cups of 1/4-inch thick zucchini slices
2 cups cooked leftover venison, cut up
1 large can condensed cream of chicken soup
2 tablespoons milk
1/8 teaspoon ground nutmeg
1 cup biscuit baking powder
1/4 cup grated Parmesan cheese
1 egg
1/4 cup margarine, melted

Heat oven to 350 degrees. Arrange zucchini in 8 × 10-inch baking dish. Top with meat. Mix soup, milk and nutmeg; spread over meat. Combine baking powder mix, cheese and egg until crumbly; sprinkle over soup mixture. Drizzle with margarine. Bake until golden brown, 25 to 30 minutes. Makes 4 servings.

Venison Vegetable Braid

1/2 cup mayonnaise
2 teaspoon Dijon mustard
2 cups cooked leftover venison, cubed
8-ounce can refrigerated crescent dinner rolls
1/3 cup finely chopped celery
2 cups mixed vegetables, cooked and drained

Heat oven to 350 degrees. In medium bowl, combine mayonnaise and mustard; stir in leftover meat, celery and vegetables. Unroll dough into 2 long rectangles. Place on ungreased cookie sheet with long sides overlapping 1/2-inch; firmly press edges and perforations to seal. Press or roll to form a lox 15-inch rectangle. Spoon mixture in 4-inch strip lengthwise down center of dough. Make cuts 1-inch apart on each side of rectangle just to edge of filling. To give braided appearance, fold strips of dough at an angle halfway across filling, alternating from side to side. Bake for 25 minutes or until golden brown. Makes 6 servings.

Big Game Pie

4 large potatoes (mashed) or packaged instant mashed potatoes
1/2 cup celery, finely chopped
1 tablespoon chopped onion
3 tablespoons flour
3 tablespoons butter or oleo
1/2 cup milk
3/4 cup beef broth
2-1/2 cups venison, cubed and browned
1/4 teaspoon browning sauce
1/4 cup grated cheddar cheese

Prepare mashed potatoes according to the package directions. In a skillet, saute celery and onion in butter until tender but not brown. Blend in flour and gradually add milk and broth. Cook and stir until mixture thickens and bubbles. Stir in cooked meat, browning sauce and season with salt and pepper. Pour meat mixture into a 1-1/2 quart casserole and top evenly with mashed potatoes. Sprinkle with cheese and bake at 400 degrees for 20–25 minutes or until brown. Serves 4.

Deep Dish Meat Pies

This recipe makes about 24 small pies, which freeze nicely after they have been removed from their tins. Use individual pie tins.

2 pounds venison, ground
1 cup flour
5 cups water
5 or less teaspoon salt
1-1/2 teaspoon pepper
1/4 teaspoon oregano
1/4 teaspoon thyme

Cook meat, flour, water and spices at least 1 hour in a kettle. Let the mixture cool and remove the fat before putting into the crust.

6 cups flour
10–12 ounces Crisco
2 cups water
1/2 teaspoon salt

Mix. Roll out. Cut the bottom crust out with a 6 1/2 pot lid and cut the tops out with an upended tuna can. Line the can with waxed paper and then with the crust. Find a glass or a jar that will fit inside the tuna can and press the crust in gently. Fill with the meat mixture. Cover with top crust and pinch the edges together. Bake at 450 degrees for 25 minutes or until crust is golden brown.

New Meat Loaf Pie

2 pounds ground venison
1/2 cups packaged, dry season bread crumbs
1 cup fresh mushrooms, chopped
1 large onion, chopped
2 carrots, shredded
1 large egg, lightly beaten
1 tablespoon prepared mustard
Ground pepper

In a large bowl, combine all ingredients; mix well. Pat mixture into a deep 9" pie plate. Bake in a preheated 350 degree oven for 30 minutes. Remove from oven, let pie set five minutes before slicing. Makes 6 servings.

Meat Roll Venison

2 pounds hamburger
1/2 cup soft bread crumbs
1/2 cup milk
2 eggs, slightly beaten
2 cloves garlic, minced
Provolone cheese, 6 thin slices
3 tablespoon minced parsley
1 teaspoon salt
1/4 teaspoon pepper
4 tablespoons Parmesan cheese
Ham, 6 thin slices

Pat out meat mixture 1-inch thick. Place 6 thin slices of ham on 6 thin slices provolone cheese on layer. Roll as for jelly roll. Bake at 350 degrees for 45 minutes.

Wellington Loaf

2 pounds ground venison
1 6-ounce can of mushrooms
2 eggs, slightly beaten
1/2 cup chopped onions
2 tablespoons chopped green pepper
1 teaspoon salt
1/4 teaspoon pepper
1 cup biscuit mix
1/4 cup mushroom liquid
1/8 teaspoon poultry seasoning

Form a meat loaf with meat, mushrooms, eggs, onions, green pepper, seasonings and 2 tablespoons of mushroom liquid. Put into a shallow pan. Mix biscuit mix, remaining mushroom liquid and poultry seasoning to form a soft dough. Roll onto a sheet 12-inches by 8-inches and put over the top and sides of the loaf. Bake at 375 degrees for 45 minutes.

Venison Loaf and Gravy

3 pounds venison, ground
4 medium potatoes, peeled
2 medium onions
2 medium carrots
3 green peppers
6 slices bread
3 eggs
6 cloves garlic
1/2 cup cornmeal
1 large can (10-3/4 ounce) mushroom
soup
6 ounces milk

Clean and chop or grind vegetable fine. Press garlic. Dice bread. Beat eggs. Mix all ingredients except soup and milk. Shape into loaf and place in large baking pan. Bake at 400 degrees for 1 hour. Last 10 minutes add 1/2 cup mushroom soup on top. To the drippings add remaining soup and milk. Heat, stirring and serve over loaf.

Helpful hint: Leftover loaf can be sliced thick. Single portions placed in freezer bag with 2 tablespoons of gravy and frozen for future use.

Wild Rice and Venison

2 pounds ground venison
1-1/2 cups cooked wild rice
1 can cream of mushroom soup
1 can chicken soup
1 cup sliced celery
1 cup sliced mushrooms
1 cup water
1 chopped onion
3 teaspoon soy sauce

Brown venison in skillet. Add rest of ingredients and mix well. Pour into 2 quart casserole dish, cover and bake in 350 degree oven for 30 minutes. Uncover and bake for 30 more minutes.

Venison Pie

1 cup water
1/4 pound bacon, diced
2 pounds venison
1/2 cup seasoned bread crumbs
1/4 teaspoon thyme
1/4 teaspoon oregano
3 tablespoons melted butter
1 cup sliced onions
1/4 pound fresh mushrooms, sliced
2 hard cooked eggs, sliced
1 cup game of beef stock
1 egg
1 teaspoon water
Pie dough (butter crust)

Prepare butter crust dough and chill 45 minutes.

In a small saucepan bring water to boil, add bacon, cook 5 minutes. Drain, Slice venison into 1/2-inch wide strips, 1-inch long. In a small bowl mix seasoned bread crumbs with thyme, oregano, parsley and melted butter.

Layer venison, bacon, onions, mushrooms and eggs in a 9-inch pie plate. Sprinkle bread crumb mixture over the filling and pour on stock.

On a lightly floured board, roll the pie dough for a top crust into a 10-inch circle. Cut a 1-inch hole in the middle to vent steam. Beat egg with water and brush the pie plate rim with the wash. Place the dough on top and press onto plate rim, crimping into a pastry edge. Brush with egg wash. Bake in 400 degree oven for 10 minutes (to brown crust). Reduce heat to 350 degrees and bake an hour.

Sweet Potato Casserole with Sausage

6 large sweet potatoes
1 pound venison sausage or slices
2 cups fresh mushrooms
1 large onion
4 medium red apples
Butter, salt and pepper to taste
1 cup shredded cheddar cheese

Butter a large baking dish and set aside. Peel and cut up the sweet potatoes. Cook in boiling water until soft. While potatoes are cooking, cut up sausage into a frying pan and saute until done. Drain, reserving some of the drippings. Dice mushrooms and onions and saute together in about 2 tablespoons of the drippings, or butter if you prefer. Peel and core the apples and cut them into thin slices. Set aside. When the sweet potatoes are cooked, mash and add butter, salt and pepper to taste.

Assemble the casserole as follows: Half of the mashed sweet potatoes on the bottom, then half of the mushroom-onion mixture, half the sausage, all of the apple slices; repeat layers of sweet potatoes, mushroom-onions and sausage. Bake uncovered at 350 degrees for 30 minutes. Sprinkle the cheese over the top and bake an additional 8 to 10 minutes. Serves 6 to 8.

Venison Carrot Casserole

1 pound venison, ground
1 teaspoon butter
1/4 cup minced onion
4 cloves garlic
2 8-ounce cans tomato sauce
1/4 teaspoon pepper
1 cup shredded Cheddar cheese
1 cup sour cream
1 cup creamy-style cottage cheese
1 cup sliced, cooked carrots
8 ounces medium noodles, cooked and drained
1 teaspoon salt

Brown venison in butter in skillet; add onion and garlic. Saute until meat is browned.

Stir in tomato sauce, salt and pepper. Simmer uncovered for 5 minutes.

Combine sour cream, cottage cheese, parsley and carrots. Add to cooked noodles and mix well. Alternate layers in greased 3 quart casserole dish beginning and ending with noodles. Top with 1 cup shredded cheddar cheese. Bake at 350 degrees for 30 to 35 minutes. 6 to 8 servings.

Microwave Venison Stroganoff

2 pound venison round steak, cut into strips 2-inches long
1/2 pound mushrooms, sliced
1/2 cup butter
1 large onion, chopped
2 large cans cream of mushroom soup
8 ounces sour cream
Noodles or rice

Microwave 1/4 cup butter in small saucepan for 1 minute until melted. Add onions and mushrooms (do not mix); microwave on high for 3 minutes. Set aside.

Microwave another 1/4 cup butter in large saucepan or casserole dish until melted. Add meat and heat thoroughly. Cover. Microwave on high for 9 minutes, stirring thoroughly every 3 minutes. Stir in onions and cream of mushroom soup. Microwave on 50 percent (simmer) for 12 to 15 minutes. Meat should still be pink.

Stir in mushrooms and sour cream. Microwave on high for 3 to 4 minutes. Serve over noodles or rice. Serves 8 to 10.

Skillet Venison “A La Bud”

2 pound venison steak
1/4 cup flour
1/4 cup butter
1 large onion chopped
2 cloves garlic, crushed
1 teaspoon salt
1 teaspoon pepper
1 can mushrooms
1 cup Burgundy wine
1 pound noodles or spaetzels

Cut steak into bite size pieces. Coat with flour. Add garlic, salt, pepper, mushrooms and wine. Bring to a boil. Reduce heat, simmer 1 hour or until tender. Add water if needed during cooking. Serve over cooked noodles or spaetzels.

Venison Stroganoff

1-1/2 pound round steak, cut 3/4-inch thick
Flour seasoned with salt and pepper
3 tablespoons butter
2 onions, chopped
1/4 teaspoon basil
1/4 teaspoon thyme
Salt and pepper
1-1/2 cup beef bouillon
1 cup sliced mushrooms
1 tablespoon butter
2 tablespoons flour
1-1/2 teaspoons prepared mustard
1 cup sour cream

Cut the meat into strips 1-1/2 inches long. Roll the meat in the seasoned flour. Brown the meat in the 3 tablespoons of butter in a skillet. Transfer the browned meat into casserole. Place the onion, thyme, basil, salt and pepper in the skillet with the bouillon and heat the mixture until it boils. Scrape the skillet bottom to loosen any meat particles, then pour the mixture until it boils. Cover the casserole and bake in a 350 degree oven for 1 hour, turning once during that period.

In a skillet, fry the mushrooms over medium heat in the 2 tablespoons of butter for 5 minutes. Stir in the 2 tablespoons of flour, then add liquid from the casserole (add a little water if most the liquid has cooked away). Stir constantly until the mixture cooks and thickens. Add the mustard and sour cream and bring to the boiling point. Pour on meat and serve over cooked rice. Serves 4.

Venison Stroganoff

1 pound ground meat
1/2 cup minced onion
1 stalk celery, minced
1/2 cup fresh mushrooms, chopped
3 cloves garlic, minced
2 or 3 tablespoons minced parsley
1 tablespoon sherry
1/4 teaspoon each salt and pepper
1 tablespoon butter
1/2 pound mushrooms, sliced
2 cups sour cream
1/4 teaspoon Worcestershire sauce

Mix together meat, 1/4 cup of mixed onions, celery, chopped mushrooms, 2/3 of the garlic, salt and pepper. Shape into 1-inch balls.

In a large frying pan over medium-high heat, saute meatballs 5 minutes. Drain fat.

Add butter, sliced mushrooms, remaining onion and remaining garlic and saute 5 minutes more.

Stir in sour cream, reduce heat and simmer until sauce is heated through, about 5 minutes.

Goulash “A La Bud”

2 pounds venison, ground

1 large onion, diced

1 green pepper, diced

4 cloves garlic

1 teaspoon salt

Pasta

2 teaspoons brown sugar

2 cans whole tomatoes, squished with juice or 1 can tomato sauce

1 can red kidney beans

Brown meat, onions and pepper. Mix all ingredients and add to meat. Simmer 1 hour.
Boil pasta (shells, ziti, spirals, etc.) 10 minutes or cooked to taste. Serve on pasta hot.

Buck Stroganoff-A Thanksgiving Alternative

3 pound steak sliced in strips 1/2-inch thick
2 cups sliced mushrooms
2 cups yellow onions, sliced
2 garlic bud, minced
3 tablespoons brandy
3 tablespoons butter
2 teaspoons tomato paste
3 teaspoons Dijon mustard
1/2 teaspoon nutmeg
2 tablespoons fresh dill, chopped
Fresh ground black pepper
1-1/2 cups sour cream
1/4 cup sherry

Heat butter and brown meat. Remove while still pink. Pour brandy into cooking pan and stir to get a glaze. Add sliced mushrooms to pan with garlic and onions. Cook until soft. Then add other ingredients, blending gently. Top with dill. Makes 8 servings.

Venison Goulash

3 pounds venison cut into 1-inch squares
2 medium onions
1/4 pound bacon, cut into small pieces
2 cloves garlic, mashed
1/4 teaspoon marjoram
1/4 teaspoon paprika
1 ounce sifted flour
1 can tomatoes
Salt and pepper

Fry bacon until brown. Add onions and venison and cook until brown. Add water to cover, add garlic, marjoram and paprika. Add tomatoes. Salt and pepper to taste. Cover tightly and bring to a boil. Reduce heat and simmer until meat is tender (about 1 hour). Drain off liquid. Mix flour in a little water until smooth and add to the liquid. Heat to boiling and boil for 2 minutes, stirring constantly. Pour gravy back over meat and serve.

Venison Hungarian Goulash

2 tablespoons oil
2 medium onions, chopped
2 pounds venison, cut into 1-inch cubes
2 tablespoons flour
1 clove garlic, minced
1 tablespoons caraway seeds
2-1/2 tablespoons sweet Hungarian paprika
1 teaspoon Hot Hungarian paprika (optional)
1 teaspoon salt
1/4 teaspoon cayenne pepper
2 quarts beef broth
1 medium tomato, cut into pieces
2 large peppers
4 medium potatoes, cut into small cubes

Heat oil in a heavy Dutch oven. Saute the onions until glossy. Toss the venison cubes with the flour and add to the onions. Cook until meat is lightly browned.

Remove pan from heat. Stir in garlic, caraway, paprikas, salt and cayenne pepper. Immediately after the paprikas are absorbed, add the beef broth. Cover the casserole and simmer over low heat for 1/2 hour.

After 1 hour the meat should feel almost completely tender when pierced with a fork. Add tomato and peppers. Simmer, uncovered 30 minutes, until the consistency of thick soup. Add potatoes and cook until potatoes are tender, about 15 minutes. Taste and adjust seasoning.

Venison and Noodles “A La Bud”

2 pounds venison
3 tablespoons bacon fat or oil
1 stalk celery, chopped
1/4 cup flour
Salt and pepper
1 tablespoon Worcestershire sauce
2 cups tomatoes

Cut venison into serving size pieces and coat with mixture of flour, salt and pepper. Heat bacon fat in skillet and brown venison on both sides when hot. Add celery, onions, Worcestershire sauce, tomatoes and cook covered until tender. (1 hour.)
Serve with hot noodles.

Venison and Cabbage

1 pound venison burger
1/3 cup uncooked rice
2 tablespoons butter
1 onion, sliced thin
1 teaspoon sugar
1 can tomato soup
6 large cabbage leaves
Juice of one lemon
1 egg, well beaten
1 teaspoon minced parsley
1 teaspoon chopped celery
Salt and pepper

Season burger well with salt and pepper, and add the egg. Mix with rice. Make a sauce by melting butter in a skillet; when brown add the onion and cook for several minutes. Combine the tomato soup and equal amount of water and add to browned onion. Season with lemon juice, sugar, salt, pepper, parsley and celery. Cook 5 minutes. Wash cabbage leaves and boil limp. Put 2 tablespoons of meat mixture in each cabbage leaf and roll tightly. Fasten each roll with a toothpick. Place in a sauce pan, pour sauce over the rolls and cover tightly. Cook slowly over a low fire for 3 hours. Serve very hot with your favorite potatoes.

Ethnic Traditions

Bulgoki

5 pounds venison, cut into strips
1/2 cup sugar
1 cup chopped onions
1/4 cup sesame oil
5 tablespoons Accent
1/2 teaspoon pepper
3/4 cup soy sauce

Marinate above ingredients for at least 24 hours.

Sprinkle 1 package sesame seeds onto the meat after you take out of marinating sauce.

Broil on cookie sheet (lined with aluminum foil) until dark, turn meat over and continue broiling until dark.

—*Brad Coulter, Hudson, WI*

Venison Stir Fry

1/2 pound venison steak sliced thin or small pieces of venison steak
5 carrots, sliced thin
3 stalks of celery, sliced
1 large onion, sliced
1 green pepper, sliced
1 can water chestnut, drained and sliced
1 cup mushrooms, sliced
1 can bean sprouts, drained
3–4 tablespoons cooking oil
1 tablespoon sugar
1 chicken bouillon cube
3/4 cup water
4 tablespoons shoyu

Preheat oil in electric frying pan to 300 degrees. Add carrots, celery, onions, mushrooms and green pepper.

Coat with oil and stir. Cover and fry stirring often just until crisp tender. Add water, shoyu, sugar, bouillon cube, drained sprouts and water chestnut. Simmer 2–3 minutes. Remove to heated, covered pan. Heat 1–2 tablespoons oil in frying pan. Add pieces of steak and turn them in 1/2 minute. Allow about 1/2 minute more cooking time and remove promptly to heated dish. Immerse them in the sauce of the vegetables. Serve immediately on hot rice.

—*Maren Wegner, Blue Mounds, WI*

Buck Bourguignonne

2 pounds venison (2 inch cubes)
1/2 pound fresh mushrooms
1/4 pound bacon, smoked slab
1/2 pound whole small white onions, cooked
1/2 pound baby carrots, cooked
2 cups red wine
1/4 teaspoon thyme
1 bay leaf
1 tablespoon fresh parsley, chopped
3 tablespoons flour
1/4 teaspoon fresh ground pepper
1/4 teaspoon salt
2 tablespoons butter
1 cup venison stock (beef stock can be used)

Slice mushrooms; saute in margarine. Set aside.

In a large pot, fry diced bacon until crisp. Remove and set aside. Drain bacon grease; place 3 tablespoons back in large pot. Put flour in a paper bag, add cubed venison and shake. Remove venison from bag, place in pot and brown well.

Add wine, thyme, salt, pepper, bay leaf, venison stock and parsley.

Cover pot and simmer for 1 hour or until tender.

Add all other ingredients; simmer additional 10 minutes. Serve over egg noodles or rice.

—*Joseph W. Yesalonis, Commack, NY*

Hunter's Burgoo

1-1/2 pounds venison (stew meat, 3/4-inch cubes)
16 ounce tomato sauce
3 tablespoons cooking oil
1 14-1/2 ounce can French style green beans
1-1/4 cup onions chopped
2 cloves garlic, chopped
1 cup celery, chopped
2 4-ounce cans mild green chilies, chopped
1 10-ounce package frozen okra
1 tablespoon sugar
Pinch of Old Bay seasoning
1 teaspoon Mrs. Dash's original blend seasoning

Brown venison with one clove garlic and 1/4 cup onion in cooking oil in a Dutch oven.

Add remaining ingredients except sugar, Old Bay and Mrs. Dash's.

Slow simmer until okra is cooked or desired consistency is attained. 1–2 hours. Stir in sugar, Old Bay and Mrs. Dash's and simmer 5 minutes more before serving.

—*Herk Conner, West Union, WV*

Venison Bumtos

12 10-inch flour tortillas
5–6 pounds venison neck roast
1 medium onion, chopped
2 cups beef broth
2 4-ounce cans green chili peppers
1/8 teaspoon black pepper
1 large tomato, chopped
1 large onion, chopped
1 cup shredded lettuce
3 cups shredded cheddar cheese
Black olives, sliced (optional)
Sour cream (optional)
Chili-tomato sauce

Put venison neck roast into slow cooker. Add chopped onion, pepper, green chilies and beef broth. Cover and cook on high for 2 hours, then turn to low for 8 to 10 hours, or until meat shreds off bone. Let cool. Shred meat off of bone with fork. Check shredded meat thoroughly for bone and bone pieces.

Refrigerate meat mixture until fat congeals. Remove fat.

Return shredded meat and juice to slow cooker. Heat through; keep warm.

Heat tortillas until warm and flexible before using.

Spoon about 1/3 cup of shredded meat mixture onto each tortilla near one edge.

Fold edge nearest filling up and over filling just till mixture is covered. Fold in two sides envelope fashion, then roll up. Place on plate seam side down. Top with cheese, onion, lettuce, tomato, olives and sour cream. Cover with chili-tomato sauce. Makes 12.

Chili-Tomato Sauce

1 15-ounce can tomato puree
3 tablespoons chili powder
1/2 teaspoon onion powder
1/4 teaspoon garlic powder
1 tablespoon Worcestershire sauce
1/4 teaspoon sugar
1 beef bouillon cube, dissolved in 1/3 cup water

In a 1-1/2 quart saucepan combine all ingredients.

Cook and stir over medium heat about 10 minutes or till sauce is slightly thickened.

Makes 2 cups.

—*Jackie Parent, Plover, WI*

Spaghetti

2 pounds ground venison
32-ounce jar of spaghetti sauce (I use Prego with mushrooms)
16-ounce package of spaghetti
Grated Parmesan cheese
2 tablespoons vegetable oil

In a large skillet add 2 tablespoons vegetable oil, brown venison, and drain. Add spaghetti sauce and let simmer for 10 minutes. Serve over spaghetti noodles.

—*Ron Tate, Bartlesville, OK*

Baked Venison Spaghetti

3 pounds of ground venison
1-3/4 pounds spaghetti noodles
6-1/2 cups tomato sauce
5 slices of American cheese
7 slices of Velveeta cheese
1 dash of salt
1 dash of pepper

Brown your ground venison in skillet and break up into small pieces using medium heat. Since most ground venison is mixed with fat, drain the grease off after browning. On low heat, add tomato sauce, salt and pepper and mix with ground meat. Cover and let simmer.

Boil noodles until soft. Drain noodles and rinse in cold water for five minutes and drain again.

Break American cheese slices into small pieces and add to the simmering meat and sauce. Cook for 15 minutes on low heat and stir occasionally.

Put noodles in large buttered stainless bowl. Pour in meat and sauce and blend thoroughly.

Preheat oven to 350 degrees. Top with seven slices of Velveeta cheese and bake for one hour. Serve with french bread. Serves 6 to 8.

—*Vikki Trout, Boonville, IN*

Venison Chop Suey

1-1/2 pounds venison steak, cut into 1/2 inch pieces
2 cups diagonally cut celery
1/3 cup chopped onion
3 tablespoons cooking oil
1 tablespoon soy sauce
1-1/2 cups water
1 28-ounce can bean sprouts, drained
1 8-ounce can water chestnuts, drained and sliced
4 teaspoons instant beef broth

In a large Dutch oven, brown venison well in oil. Add soy sauce, water, instant beef broth, celery and onions. Bring to a boil, reduce to simmer, cover, cook 10 minutes. Add bean sprouts and water chestnuts, cover, simmer another 3 minutes. If desired thicken with cornstarch paste or beef gravy mix. Serve over cooked rice.

—*H. F. Coleman, Norwich, NY*

Venison Italiana

1 2-pound venison tenderloin

Flour

Salt and pepper

1 large can spaghetti sauce

8 ounces shredded Mozzarella cheese

Slice venison tenderloin into 1/4-inch pieces. Pat with paper towel to dry. Dredge in flour; then salt and pepper. Brown in hot shortening. Place half of the meat in a greased baking dish. Pour half the spaghetti sauce over the meat, top with half of the Mozzarella cheese. Repeat, so that you have 2 layers of meat, sauce and cheese. Bake uncovered in a 350 degree oven for 35 minutes.

Cajun Venison and Wild Rice

3/4 pound venison steaks cut 1-inch thick
1/2 teaspoon garlic powder
1/2 teaspoon thyme
1/4 teaspoon cayenne pepper
1 or 2 tablespoons vegetable oil
1/4 cup sliced celery
1-3/4 cups water
1 package (5 ounces) Uncle Ben's Long Grain & Wild Rice Beef Stock Sauce with Vegetables
1/4 cup thinly sliced green bell pepper strips
1 small tomato, coarsely chopped
2 tablespoons chopped green onion

Cut meat into 1 inch cubes. Combine garlic powder, thyme and cayenne in a medium bowl. Add meat, toss to coat, Heat oil in a 10 inch skillet over medium-high heat. Add meat and cook, stirring until no longer pink. About 2-1/2 minutes. Drain excess fat. Add celery, water and contents of rice and seasoning packet to skillet with meat. Bring to a vigorous boil. Cover tightly and simmer 5 minutes, or until rice is desired consistency. Stir in bell pepper and tomato. Sprinkle with green onion. Serves 4.

—Cheryl Markham, Morganfield, KY

Greek Style Venison and Scallops

1-1/2 pounds of venison cubed
1 pound scallops
2 large carrots, grated
6-10 plum tomatoes chopped
6 ounces clam juice
1/2 stick of butter

Marinade

1/2 bottle of Madeira wine
Juice of 1/2 lemon
1/2 teaspoon rosemary
1/2 teaspoon black pepper
2 cloves pressed garlic

Combine marinade ingredients and add venison, let it sit for 24 hours.

In a heavy skillet over medium heat, combine clam juice, any juice from the scallops and drained marinade. Reduce by 3/4, stirring occasionally. When sauce is reduced, add butter and stir until combined.

In a separate pan, brown venison in a little olive oil. Add carrots and chopped tomatoes and heat through. Add scallops and cook until they turn white. No longer.

Serve at once over noodles, pilaf or yellow rice. Top off with your sauce.

—*Daryl Lotecka, Philadelphia, PA*

Guide's Gumbo

2 pounds venison round steak, sliced in small cubes
1/2 cup of butter, margarine or vegetable oil
2 large onions, diced
2 bell peppers (red or green) diced
1 cup of celery, diced
1 garlic clove, minced
1 quart can of tomatoes
1 small can of tomato paste
1 level tablespoon Cajun Chef meat improver
(Salt and pepper can be substituted if meat improver spice is not available)

Roll the cubed deer steak in Cajun Chef meat improver. Heat butter or oil to sizzling point in a deep frying pan and add all ingredients except the tomatoes and tomato paste.

Stir fry until all are lightly browned (about 5 minutes).

Add tomatoes and tomato paste. Cover pan and allow to simmer for about 1/2 hour, stirring occasionally.

Serve over minute rice with cream of tartar biscuits. Serves 4.

—*W. D. Paul, Sackville, New Brunswick, Canada*

Mexican Style Venison

1 pound venison steak
1–16 ounce can tomato sauce
1 can chopped green chili peppers (mild or hot to taste)
1 cup Monterey Jack cheese, grated
1/2 teaspoon salt
1/2 teaspoon garlic, minced
1/2 teaspoon pepper

Preheat oven to 350 degrees

Put 1/2 can of tomato sauce in the bottom of a casserole dish. Lay steak in sauce. Sprinkle with salt, pepper, and garlic. Place chili peppers over steaks. Pour remaining tomato sauce over all and cover tightly with foil.

Cook for 45 minutes. Remove foil and sprinkle grated cheese over the steaks.

Return to oven until cheese melts. Serve on rice.

—*Gayle Forbes, Greer, SC*

Deeros (Venison Gyros)

2 pounds venison round steak
2 tablespoons olive oil
3 garlic cloves, pressed or minced
2 sprigs fresh parsley, chopped fine
1 teaspoon salt
6 pieces of pita pocket bread
1 sweet Spanish onion, sliced
Sauce: 1 16-ounce container plain yogurt
1 garlic clove, pressed or minced fine
1/4 teaspoon salt
2 tablespoons cucumber, chopped

Cut pita bread into semi-circular halves and place into warm oven 10–15 minutes.
Slice partially frozen steaks into 1/8-inch by 1/2-inch by 2-inch pieces.

Heat oil in large skillet on high, add venison and garlic. Stir constantly, adding parsley and salt, until browned.

For sauce mix yogurt, garlic, salt and cucumber. Make sandwiches by placing several pieces of venison into the pocket of 1 pita half, along with several onion pieces, top liberally with sauce. Serves 6.

—Chris Viegut, Madison, WI

Cajun Fried Backstrap

Seasoning Mix:

1-1/2 tablespoons salt
1/2 teaspoons cayenne pepper
2/4 teaspoon white pepper
1/4 teaspoon black pepper
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon celery salt
1/4 teaspoon oregano
1/4 teaspoon thyme

Ingredients:

1 pound backstrap
1 egg
2 cups buttermilk
1/2 cup milk
1/2 cup flour
1/2 cup bread crumbs
1 cup peanut oil

Day before: Prepare seasoning mix and set aside. Slice back strap in 1/2-inch medallions. Pound to 1/4-inch thick and season with 1 teaspoon of seasoning mix. Place meat in large zip-lock bag and add the 2 cups buttermilk. Place in refrigerator for 24 hours, turning bag occasionally.

Preparation: Mix egg and milk in large bowl and set aside.

Mix 1 teaspoon seasoning mix with flour and spread on baking sheet. (Leftover seasoning mix may be stored in covered container and used in any meat dish).

Remove meat from buttermilk-drain and pat dry with paper towel. Dredge in flour, then in milk and egg mixture, (shaking off excess). Dip in bread crumbs, coating well and patting down so that crumbs adhere to meat.

Heat oil in heavy skillet (cast iron preferred) on medium high heat. Fry until golden brown on both sides. Do not overcook.

Serve hot with french fries, green salad and hot buttered french bread. Serves 4.

—Terra J. Matherne, Houma, LA

Swiss Venison

5 pounds boneless venison
1 large onion
2 cans cream of mushroom soup
1 package dry onion soup mix
12–15 peppercorns
1–2 cups minute rice (optional)
1 large bay leaf
Salt and pepper to taste

In large bowl dilute cream of mushroom soup and onion soup mix. Add enough water to make mixture thin. Set aside.

Slice venison into thin pieces. If using bone-in pieces leave whole. In large baking dish, lay venison in and salt and pepper to taste.

Pour mushroom soup mixture over venison. Make sure the mixture covers venison.

Slice onion and layer over top of mixture. Add 12–15 peppercorns and 1 large bay leaf.

Bake at 350 degrees for 1 hour. Turn oven down to 300 degrees and bake 2 hours.

Optional: 1/2 hour before done add minute rice and finish baking. Serves 6.

—Larry G. Zillges, Mt. Vernon, IL

Cajun Venison Sauce-Piquante

3 pounds venison steak or tenderloin
1 medium bell pepper, chopped
1 large onion, chopped
2 garlic cloves, minced
3 stalks green onions, chopped
1 can tomatoes
1 12-ounce can tomato sauce
2 tablespoons flour
2–3 pinches cayenne pepper
1/2 teaspoon garlic powder
Oil
Black pepper to taste
Seasoned salt

Cut venison into 2-inch strips and season with seasoned salt and garlic powder. Brown venison in oil, enough to cover bottom of pot, if available use black iron pot. Take meat out and put aside. Drain.

Add bell pepper, onion and garlic. Brown well. Take vegetables out and put aside in bowl.

Add flour and brown in pan. Add venison and tomatoes, can of tomato sauce and about 2 cups water, black pepper and cayenne pepper. Cook 45 minutes. Then add browned vegetables and cook for 30 minutes.

Add green onion and cook another 30 minutes. Caution: Spicy but delicious. Serves 4.

—*Rebecca Pizzalato, Krotz Springs, LA*

Stir Fried Stew Meat

1 pound of stew meat cut up into small chunks
1/3 cup soy sauce
1 cup of Italian dressing
1 cup Teriyaki sauce
1/2 can of beer
1 teaspoon of Tabasco sauce
1 tablespoon of garlic, crushed (or garlic powder)
1 teaspoon pepper or to taste

Combine all ingredients together and marinate meat over night. Put meat in frying pan and saute on medium heat until browned.

Drain and serve.

—*Ed Thompson, Windsor Locks, CT*

Venison Lasagna

1 pound ground venison
1 tablespoon oil
1/3 cup onion diced
Salt & pepper
1 garlic clove diced
1/2 teaspoon thyme
1 pound sliced Mozzarella cheese
1 16-ounce can tomatoes
1 8-ounce can tomato paste
1 tablespoon vinegar
1 teaspoon sugar
1 package lasagna noodles
1-1/2 cup cottage cheese
1 cup Romano or Parmesan cheese

Saute onions in oil, add garlic and meat, brown. Add vinegar, sugar, thyme, tomato paste, tomato, salt and pepper. Simmer 20 minutes.

Cook lasagna noodles until done. Rinse and cover with cold water. In shallow pan layer meat sauce, lasagna noodles, layer of cottage cheese, meat sauce, Parmesan cheese and last Mozzarella cheese. Repeat layers, with last layer meat sauce and cover with remaining cheese.

Bake in 350 degree oven for 45 minutes. Let cool 10 minutes.

—*Oliver Bugelli, Westville, IL*

Italian Venison Steak

4 venison cubed steaks or round steaks tenderized (about 2 pounds)

1/4 cup cooking oil

1/2 cup flour or crushed Ritz crackers

1 egg

1 26-ounce bottle of your favorite Italian sauce

1 cup grated Parmesan cheese

Preheat oven to 350 degrees. Slowly heat oil in large cast iron skillet. Dip steaks in egg, then in flour or crackers, and brown in hot oil. Drain oil from skillet and add Italian sauce to steaks. Bake covered (use foil if you don't have a lid) for 45 minutes.

Sprinkle liberally with Parmesan cheese. Serves 4.

—*Camille W. Sewell, West Palm Beach, FL*

Sauerbraten with Red Cabbage

2 pounds deer meat-use backstrap or roast
Veal stock-enough to cover meat in pot while cooking venison
2 cups water
2 cups vinegar
1 cup red wine
1/3 cup oil
2 onions sliced
1 stalk celery sliced
1 carrot sliced
4 bay leaves
14 whole cloves
12 whole black peppers
7 tablespoons brown sugar
1/8 teaspoon ground ginger

Put all ingredients except veal stock in large bowl or Coming Ware pot. Let marinade about 5–7 days. Drain meat and place in veal stock. Add some of the onions and carrots. Cook about 2 to 3 hours or until tender. Remove meat. Make roux to thicken gravy and return meat to pot. Make red cabbage:

1 medium head red cabbage
3 tablespoons butter or margarine
1/2 cup red vinegar
1/2 cup water
1/2 cup brown sugar
1 Delicious apple chopped
1/8 teaspoon ground ginger
1/8 teaspoon ground cloves
1/8 teaspoon ground cinnamon

Remove outer leaves from red cabbage and cut in half. Remove core and slice cabbage thinly. Melt butter or margarine in pot and saute cabbage until it looks wilted. Add apple and cook a couple of minutes. Add remaining ingredients and cook until tender. Sprinkle with about a tablespoon of flour to thicken. Cook a couple of minutes more.

Serve with mashed potatoes or dumplings.

—*Sheila Bonapace, Mahopac, NY*

Venison Tacos

Taco shells
Taco seasoning mix
Taco sauce
Lettuce
Tomatoes
Onions
Cheddar cheese
Black olives
Sour cream
Ground venison

First, brown the ground venison. For those wanting a beefier flavor add 2–3 beef bouillon cubes while browning the ground venison. No need to drain the browned venison of grease as there will be less grease than hamburger. Mix in the taco seasoning according to directions on the package.

This recipe also works well for Tostadas, Burritos, Taco salad or any other Mexican style recipes involving hamburger.

—Gary Sisk, *Darien, WI*

Venison Sauerbraten

4 pound venison roast
2 onions, sliced
1 bay leaf
10 black whole peppercorns
10 juniper berries
6 cloves
2 teaspoons salt
6 cups boiling water
1/2 cup red wine vinegar
2 tablespoons oil
1 medium-sized red cabbage, cut into 8 wedges

Caraway Sauce:

15 gingersnaps, crushed
2 teaspoons sugar

Caraway Dumplings:

1-1/2 cups sifted flour
1 cup milk or water
7 cups boiling water

Place meat in bowl with onions, bay leaves, cloves, juniper berries, salt, water and vinegar. Cover and marinate 6 to 8 hours. Drain the venison and reserve the marinade. In a heavy Dutch oven heat the oil over medium-high heat and brown the venison on all sides. Add the reserve marinade; then cover, lower heat and simmer 2 hours or until tender. Drain the venison and keep warm.

Strain and measure the marinade (add water if needed) to equal 4 cups and return to the Dutch oven.

Combine the dumpling ingredients with a fork. Mold 2 tablespoons of dumpling mixture into balls and drop them into boiling water. Cook 10 minutes, remove and rinse with hot water and drain. Bring the marinade to a boil; then add the cabbage wedges and place the dumplings on top. Cover to steam and cook over medium heat for 10 minutes or until the cabbage is tender. Mix the crushed gingersnaps and sugar and stir into the cabbage liquid and simmer 3 minutes more. Serve on a platter topped with gingersnap sauce.

This authentic dish makes a superbly filling after hunt meal, often served during duck season or after skiing. As always follow the recipe exactly the first time you make the dish (don't leave out the gingersnaps or use green cabbage instead of red!) to taste the real version of a dish too often toned down by food writers. It needs no side dish.

Italian Venison

3 cups chopped cooked meat pressed firmly in measuring cup
1-1/2 cup spaghetti broken into 2-inch pieces
1/2 cup onion, chopped
1/2 cup green pepper, chopped
1 can cream of mushroom soup
1 cup chicken broth
Salt and pepper
1-1/2 cup grated sharp cheddar cheese
1 cup sliced mushrooms

Cook the spaghetti as directed and drain. Brown meat, place meat, pepper and onion in 2 quart casserole. Pour the soup, broth, 1-1/4 cup cheese and spaghetti in the casserole with a little salt and pepper. Toss lightly until all is well mixed. Add remaining cheese on top, cover and place in preheated-heated 350 degree oven for 30 minutes until bubbly. Serves 6.

Game Meat Sauerbraten

The Marinade:

1-1/2 cups vinegar
16-ounce can frozen apple juice concentrate
3 6-ounce cans water
3 onions, chopped fine
3 bay leaves

The Venison:

5 pound round, rump or brisket
3 tablespoons oil
2 onions, chopped
1 green pepper, sliced
1-1/2 cups strained marinade
1 cup broth
1 cup tomato juice or V-8
1 teaspoon powdered cloves
1 teaspoon powdered cinnamon
1 teaspoon powdered ginger
1/2 teaspoon allspice
1/2 teaspoon nutmeg
1 teaspoon pepper
1/2 cup red wine
3 cloves garlic, sliced
1/2 teaspoon oregano
1 teaspoon ginger
1/4 cup maple syrup, honey or
Brown sugar
1/2 cup sour cream

Mix the marinade ingredients and let meat stand in it, covered for 2 or 3 days. If the above mix won't cover the meat in the container you use, add more liquid (1/2 vinegar, 1/2 water).

When ready to make the sauerbraten, remove the meat, dry it, and sear it in the oil or lard, in a Dutch oven or casserole, adding the onions and pepper to saute when meat is seared.

At the same time, bring the marinade to a quick boil and bubble it for 10 minutes. Strain, and add 1-1/2 cups of it to the meat, onions and green pepper. Add the rest of the ingredients (except sour cream) and simmer, covered for about 2 hours. When using an electric skillet, simmer at 250 degrees.

Just before serving, stir and blend in the sour cream. Serves 8 to 10.

Stir-Fry Venison and Mushrooms

1 cup rice
1 pound venison steaks
1 tablespoon soy sauce
2 tablespoons sweet red wine
2 teaspoon cornstarch
1/4 teaspoon ginger powder
1/4 teaspoon garlic powder
1/8 teaspoon salt
1 pound mushrooms
1 large onion
1 cup peas

About 30 minutes before serving, prepare rice as directed; keep warm. Cut venison into 1/2-inch cubes. In medium bowls mix venison, soy sauce, wine, cornstarch, ginger, salt and garlic powder. Set aside.

Thinly sliced mushrooms and onions. Cook mushrooms and onions in a large skillet over medium to high heat. stirring quickly and frequently until mushrooms are tender. Remove the mixture to a bowl.

In same skillet, over high heat, cook venison in 3 more tablespoons of butter. Stir quickly and frequently until tender. Return mushroom mixture to skillet, add peas, heat through. Serve with rice. Makes 4 servings.

Venison Sauerbraten

Preparation time: 2 days

3 to 4 pound venison roast
1/2 cup flour
3 tablespoons shortening
1/2 cup gingersnap crumbs
1-1/2 cups vinegar
1-1/2 cups water
Bay leaf
12 whole cloves
1/4 teaspoon pepper
1-1/2 teaspoons salt
1 tablespoon sugar
2 large onions, sliced
1/4 cup salad oil

Combine vinegar, water, bay leaf, cloves, pepper, salt, sugar and onions in a large saucepan and bring to a boil. Cool and stir in salad oil. Place deer meat in bowl. Pour vinegar mixture over meat, place in refrigerator and let stand 2–4 days. Turn meat once a day so it marinates evenly. Remove meat and pat dry with paper towels. Cover surface with 1/4 cup flour. Heat shortening over medium heat in Dutch oven and brown meat on all sides. Strain marinade and add 1 cup to meat. Cover and simmer over low heat for 3–4 hours or until meat is fork-tender. Turn meat occasionally. Remove meat to hot serving platter. Add enough marinade to make 2 cups liquid.

Combine remaining flour with 1/4 cup cold marinade and stir until smooth. Bring to boil and add liquid stirring until thickened. Stir in gingersnap crumbs and heat thoroughly. Serve on cooked noodles.

Venison Jurez'

2 pounds venison, sliced 1/4-inch thick
1/2 cup flour
1/2 teaspoon salt
1/2 teaspoon pepper
2 cups milk
3/4 cups sweet Sherry
4 tablespoons chicken broth
1 tablespoon brandy (Spanish)

Soak meat in 1 cup of milk for 3 hours, drain and re-soak in the remaining milk for 2 hours more-this improves the taste and texture. Mix flour with salt and pepper. Drain meat and pat with flour.

In a large skillet, melt butter and saute venison in a single layer quickly on both sides over medium-high heat so butter barely browns, but does not blacken. Pour in the brandy, heat and flame. Pour in the sherry and cook 2 minutes more. Remove the venison slices and hold on a warm platter. Add the chicken broth to pan, scrape pan bottom and sides and cook for 1 or 2 minutes. Serve sauce on venison slices.

The most tender backstrap cuts suit this rather delicate dish that's a version of a Basque favorite and, if you substitute Marsala for Sherry, quite close to Veal Marsala. Serve it with seasoned long-grained rice and a green vegetable. Leftovers, if any, make lovely open face hot sandwiches on crisp toasted slices of french bread.

Venison, Chestnut and Mushroom Ragout

1/2 cup butter
3 pounds boned venison, cut into 1-inch cubes
2 large onions, chopped
3 large shallots, peeled and minced
1 pound can mushrooms
3/4 teaspoon crumbled leaf thyme
1/4 teaspoon crumbled leaf rosemary
1/2 pound smoked bacon (in one piece), cut in 1/2-inch cubes, blanched 15 minutes
2 cups beef broth
2 cups dry red wine
1/2 pound shelled and peeled chestnuts
1 cup whole cranberry sauce
1 cup heavy cream
1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper

Melt 2 tablespoons of butter in a large, heavy kettle over moderately high heat. Add the venison, brown it well. Remove and set aside.

Add 1 tablespoon of butter to the kettle. As soon as the butter melts, add the onions and shallots and stir-fry them over moderately high heat for 8 to 10 minutes, until lightly browned. Transfer them to the bowl of venison.

Add the final tablespoon of butter to kettle, melt, add mushrooms and brown, turning constantly, for about 5 to 10 minutes.

Return the venison, onions and shallots to the kettle. Add the thyme, bacon, broth and rosemary.

Bring the mixture to a boil, adjust the heat so the mixture bubbles gently, cover and simmer it slowly 1 hour. Add the chestnuts and cranberry sauce, re-cover and simmer mixture about 1/2 hour longer, until the venison is fork-tender.

Smooth in the cream, salt and pepper and simmer the stew, uncovered, about 1/2 hour longer, until the sauce is slightly thickened and the flavors are well blended. Serve with boiled egg noodles, spaetzle or new potatoes cooked in their jackets. Serves 8 to 10.

Venison Burgundy

2 pounds of venison cut into 1-inch cubes
12 small white onions
6 tablespoons olive oil
1/4 cup flour
2 cloves garlic, minced
1 cup mushrooms, sliced
2 cups Burgundy wine
1 cup beef or chick stock
1-1/2 teaspoon thyme
2 teaspoons parsley flakes
1 bay leaf
Salt and pepper

Flour meat and brown in oil. Remove the meat. Brown the onions and garlic in the venison cooking oil. Return the meat to pot. Add the remaining ingredients, cover and simmer for 1 to 2 hours, or until meat is tender. Remove the bay leaf and serve stew on toasted buttered bread, noodles or mashed potatoes.

This Venison Burgundy, a filling stew with a French accent, suits shoulder cuts. It serves 3 or 4 hungry folks in camp and up to 6 at home with salad, hot homemade bread and dessert. It freezes well and improves with reheating, so we often make double batches and put the leftovers up for days when we get home from hunting, too tired to cook.

Venison Ragout with Cream Sauce

Neck of venison, cut in 2" slices, with bones
5 ounces bacon grease (or oil)
4 medium-sized onions, chopped
4 cloves garlic, finely chopped
6 ounces tomato paste
1 cup red wine
1 cup beef stock
1 tablespoon vinegar
1 pinch sugar
1 tablespoon basil, dried
2 cups sour cream
Salt, pepper to taste

Marinade:

Approximately 5 cups buttermilk
1 teaspoon juniper berries, crushed
5 black peppercorns, crushed
1 bay leaf
2 tablespoons fresh lemon juice

Remove all bone splinters from meat.

Mix ingredients for marinade in deep bowl. Submerge venison parts. Cover bowl slightly (not airtight) and refrigerate for 3 days, turning daily.

After marinating, drain and discard buttermilk. Wipe neck parts dry.

In a wide pot, brown venison parts in bacon grease for 10 minutes, stirring occasionally. Add onion, garlic, tomato paste, red wine, beef stock, salt and pepper. Cover pot and simmer for 40 minutes. Add mushrooms. Simmer for another 20 to 30 minutes.

Venison is done when meat falls off bones. Remove bones.

Blend in vinegar, sugar and basil to taste. Add sour cream before serving.

Serve with applesauce, boiled potatoes or mixed rice (3/4 white and 1/4 wild rice).
Serves 6 to 8.

Ground Venison

Gyros Meat Loaf

2 pounds ground venison
1 can tomato sauce (8 oz.)
1 cup onion, minced
1/2 cup fine dry bread crumbs
2 large eggs
1/4 cup mint leaves, chopped
2 teaspoons each, pepper, dry oregano and dry basil
1 teaspoon dry rosemary
2 cloves garlic, minced
Salt

In a bowl, combine meat, tomato sauce, onion, bell pepper, bread crumbs, eggs, mint, pepper, oregano, basil, rosemary, garlic and 1/2 teaspoon salt. Squeeze mixture with your hands to mix very well.

Firmly press meat into a 5 × 9-inch loaf pan. Bake, uncovered, in a 350 degree oven until well browned on top, about 1-1/2 hours. Let stand until warm. Strain off juices. Invert loaf onto a plate and turn brown side up. Serve warm or cold. If made ahead, cover and chill. To make sandwiches, wrap meat slices in pocket bread and add condiments.

Venison Meat Loaf

1 pound venison, ground
1 egg
1 cup bread crumbs
1/2 cup onions, chopped
1 cup milk
1 strip bacon
Ketchup

Preheat oven to 350 degrees. Mix bread crumbs and milk together. Add venison, egg and onion, mix thoroughly. Shape into a loaf. Put strip of bacon on top and then ketchup. Put about 1/2 cup water in baking dish or pan and bake for 1 hour uncovered. If a larger meat loaf is made, you may have to cover it the least 1/2 hour if it gets too brown. If in a hurry put it into muffin tins and bake 1/2 hour.

Venison Hot Dish

1 pound venison, ground
1 onion
1 package cream cheese (8 ounces)
1 can cream of chicken soup
1/4 cup milk
1/4 cup ketchup
Pillsbury biscuits

Mix all ingredients together in large oven-proof bowl. Bake at 350 degrees for ten minutes. Put Pillsbury biscuits on top and bake for another 20–25 minutes.

Peppered Meat Loaf

2 pounds venison, ground
1 pound pork shoulder, ground
2 medium onions
4 small shallots, minced
1/2 cup minced green bell pepper
1/2 cup minced red bell pepper
1 cup mixed tomatoes and jalapeno pepper, chopped
1 teaspoon basil, chopped
1 cup bread crumbs
1 egg, slightly beaten
2 teaspoons Dijon mustard
2 teaspoons chili sauce
1 teaspoon chili powder
1/2 teaspoon salt
1/2 teaspoon black pepper
1 pinch thyme

Mix all ingredients except mustard, chili sauce and chili powder in a baking dish. Preheat oven to 375 degrees. Combine the mustard, chili powder and chili sauce. Spread evenly over the top of meat loaf. Bake 15 minutes, reduce heat to 350 degrees and bake one hour. Serves 8.

Venison Meatballs

1 pound ground venison
1/2 cup rice, uncooked
1 tablespoon onion, minced
1 teaspoon salt
1/4 teaspoon pepper
1 can tomato soup
1/4 cup water

Combine meat, rice, onion and pepper. Shape into meatballs. Mix soup and water in cooker. Gently place meatballs in soup. Cover pressure cooker and cook for 10 minutes. Cool cooker normally for five minutes, then hold under water. Serves. 4.

Venison Meatballs

1 pound ground venison
1/2 cup Italian-style bread crumbs
1/3 cup chopped onion
1/4 cup milk
1 egg
1 teaspoon parsley
1/5 teaspoon pepper
1 tablespoon Worcestershire sauce
1 12-ounce jar chili sauce
1 10-ounce jar grape jelly

Mix together and form into balls. Brown in shortening. Add: 12 ounces chili sauce, 1 10-ounce jar grape jelly. Simmer 30 minutes.

—*Lori A. Klinger, Valley View, PA*

Teriyaki Meatballs

2 pounds ground venison
2 eggs
1/2 cup cornflake crumbs
1/2 cup milk
3 tablespoons grated onion
1 teaspoon salt
1/4 teaspoon pepper

Teriyaki Sauce:

1/2 cup water
1 cup soy sauce
3/4 teaspoon garlic powder
2 cloves garlic, minced
1-1/2 teaspoons sugar

Beat eggs and mix well with remaining ingredients. Shape into small balls. Put a single layer in a baking dish. Pour teriyaki sauce over the meatballs and bake about 45 minutes at 300 degrees. Turn every 15 minutes.

Sausage Casserole

4 slices bread
1 pound venison sausage, browned
1 cup cheddar cheese, grated
4 eggs
1 teaspoon salt
2 cups milk
1 4-ounce can mushrooms, drained
1 tablespoon butter
Dash of pepper

Tear bread in pieces and put into 1-1/2 quart baking dish. Spread browned sausage over bread and sprinkle with cheese. Beat eggs, milk, salt and pepper; add mushrooms. Pour over sausage and bread. Bake in 350 degree oven for 35 minutes. Serves 6. This makes a great breakfast casserole.

Venison Cheese Bake

8 ounces egg noodles
2 pounds venison, ground
1 teaspoon salt
1/4 teaspoon pepper
1 medium onion, chopped
1 green pepper, chopped
1 clove garlic, minced
1 large (16-ounce) can tomato sauce
1 teaspoon oregano
1 large package cream cheese
1/2 cup sour cream
1-1/2 cups cottage cheese

Cook noodles and drain. In a large skillet brown venison in butter, add salt, onion, green pepper and garlic. Stir in tomato sauce and oregano. Set aside. Soften cream cheese at room temperature, blend with sour cream and cottage cheese. In a 13-inch × 9-inch × 2-inch baking dish, place half of the cooked noodles. Cover noodles with cheese mixture; spread remaining noodles and top with meat mixture. Bake in 350 degree oven for 2 minutes. Serves 8.

Wild Rice and Venison

2 pounds ground venison
1-1/2 cups cooked wild rice
1 can cream of mushroom soup
1 can cream of chicken soup
1 cup sliced celery
1 cup sliced mushrooms
1 cup water
1 chopped onion
3 teaspoons soy sauce

Brown venison in skillet. Add remaining ingredients and mix well. Pour into two-quart casserole dish, cover and bake in 350 degree oven for 30 minutes. Uncover and bake for 30 more minutes.

Deer Patties

2 pounds ground deer meat
3 tablespoons fine dry bread crumbs
2 tablespoons grated onions
1 egg, slightly beaten
1/2 teaspoon turmeric
1/4 teaspoon chili powder
1/4 teaspoon garlic salt
1/8 teaspoon pepper
2 teaspoons salt
1/2 cup margarine or clear bacon fat
1/3 cup water

Mix first 9 ingredients together until well blended. Shape into patties and brown in margarine or fat. When browned on both sides, add water, cover and simmer for 45 minutes. Keep frying pan moist by adding more water if necessary. Serve on a warm platter.

—*Mary Lou Spies, Henderson, MD*

Venison Bacon Burgers

1 pound ground venison
3 strips bacon (fried crisp) bacon grease
1 tablespoon mustard
2 tablespoons barbecue sauce
1 tablespoon soy sauce
1 teaspoon hot sauce
1 egg

Break bacon into small pieces and mix into burger with all of the other ingredients.

Shape into patties and fry on medium heat until desired doneness.

—*Charles H. Coppage, Church Hill, MD*

Venison Meatballs

2 slices rye bread
2 slices bread
2/3 cup milk
2 teaspoons baking powder
1-1/2 pound ground venison
1/3 cup chopped onion
1 teaspoon salt
1/2 teaspoon seasoning salt
1 can cream of mushroom soup
1-2/3 cup evaporated milk
1 cup crushed potato chips

Crumble bread slices coarsely, combine with milk and baking powder. Let stand for 5 minutes.

Add venison, onion, salt and seasoning salt to bread mixture. Mix well. Shape into balls, brown in small amount of peanut oil in skillet. Stir to brown on all sides. Place meatballs in a baking dish.

Combine soup with milk, blend well, pour soup mixture over meatballs, top with potato chips.

Bake in 350 degree oven for 45 minutes.

—*John W. Swale, Easton, MA*

Kuldnis (Dumplings)

1/4 pound ground pork
3/4 pound ground venison
1 egg
1/4 teaspoon salt
1/4 teaspoon pepper
1 teaspoon celery seed
1 onion
1 cup flour
1/8 teaspoon salt
1 egg
1/2 cup water to make into dough

Thoroughly mix the first 7 ingredients and allow to stand while you mix the last 4 ingredients. Roll out dough to pie crust thickness, cut out 4 inch circles, (use a floured large cup) place teaspoon of meat mixture into center of dough-fold over and crimp edge with floured fork to seal in meat.

Boil in slightly salted water and serve.

—*Charles Bodendorf, Pt. Washington, NY*

Big Creek Meat Loaf

2 pounds ground venison
1 pound commercial hot sausage

Mix together and bake in loaf pan 1 hour and 15 minutes in a 375 degree oven.
Cooking variation. If you are in a hurry micro wave on high power 20 minutes, turning once half way through.

—*Susan S. Rhea, Lynnville, TN*

Venison Sausage Meatballs

1-1/2 pounds ground venison
1/2 pound sweet sausage
1 egg beaten
1 teaspoon salt
2 tablespoons dry onion
1 tablespoon parsley
1 cup dry bread crumbs
1/2 teaspoon pepper
1/2 teaspoon brown sugar
1/2 cup of bacon fat (drippings)

Combine all ingredients except bacon drippings. Mix well. Shape into 1-inch balls.

Fry in bacon fat over medium heat, evenly browning all sides. Blot meatballs with paper towel. Arrange on platter and serve. Yields 4 dozen.

—*Joe Bontke, Long Valley, NJ*

Creamed Deer Burger with Potatoes

1 pound of deer burger
2 tablespoons milk
1-1/2 teaspoon flour
1 can cream of mushroom soup
1 4-ounce can mushrooms (optional)
1 can of beef broth or
2 cups water with 3 bouillon cubes
4 medium potatoes, cut in chunks
1/2 teaspoon salt
1/4 teaspoon pepper

Make patties in usual size, then dip each in milk and then flour.

Brown both sides until burgers are just about done.

Add rest of ingredients and cover and cook slowly over low heat till potatoes are done.
Serves 4.

Venison Meat Loaf

1-1/2 pounds deer burger
1 cup crushed cracker crumbs
2 eggs beaten
1 8-ounce can tomato sauce
1/2 cup onions, chopped
Dash of marjoram
2 or 3 tablespoons green pepper, chopped
1-1/2 teaspoon salt
1 medium bay leaf, crumbled or 1/2 teaspoon dry bay leaf

In bowl, combine all ingredients and knead well. Shape and place in a bread pan.
Bake at 350 degrees for about 1 hour. Serves 6.

—*Fran Anderson, Thief River Falls, MN*

Venison Mince Meat

1 large bowl of preheated-cooked ground venison
2 large bowls ground apples (peeled and cored)
1 pound golden raisins (whole)
2 pounds ground seeded raisins
1 pound whole seedless raisins
1 pound currants
2 pounds ground beef suet
4 cups white sugar
4 cups brown sugar
1 quart strawberries
1 box candied cherries
1 pound mixed candied fruit
1 can frozen orange juice
1 pint sweet cider
1 quart grape juice
1-1/2 tablespoons nutmeg
2 tablespoons cinnamon
2 tablespoons cloves
3 tablespoons mace
2 tablespoons allspice
1 tablespoon salt
1 teaspoon black pepper

Mix all ingredients thoroughly and cook over low heat about 6 hours or until raisins and suet are well cooked. Stir often while cooking to prevent sticking. This may be stored in tightly sealed jars or may be packaged and frozen.

—*Rocco A. Palumbo, Wellington, ME*

Deer Burgers

1 pound deer meat ground with 10 percent beef suet
2 eggs
1 cup Italian bread crumbs
1 medium yellow onion, diced
2 teaspoons Worcestershire sauce
1 teaspoon salt
1 teaspoon pepper
1 teaspoon garlic salt

Mix all ingredients in bowl. Patties should be 1- to 1-1/2 inches thick. Broil or barbecue; don't over cook. Melt swiss cheese or cheddar cheese over; top with sliced onions. For added flavor wrap with bacon before cooking.

—*Larry Schenk, St. Louis, MO*

Deer Loaf

2 pounds ground deer burger
1/2 cup onions chopped
2 teaspoons salt
1/2 teaspoon pepper
1 cup ketchup
2 eggs
1/2 teaspoon garlic
1/2 teaspoon Italian seasoning
1 cup uncooked oats
1/2 pound sausage

Combine all ingredients and make into a loaf. Bake in 350 degree oven for 1-1/2 hours.

—*Oliver Bugelli, Westville, IL*

Venison Hash

1-1/2 pounds ground venison
1 large green pepper diced
1 16-ounce can of tomatoes
1-1/2 teaspoons chili powder
1/2 cup chopped nuts (optional)
3 large onions diced
1 small red pepper diced
2 teaspoons salt
1/8 teaspoon pepper

Preheat the oven to 350 degrees. In a large skillet cook and stir meat, onion, peppers until meat is brown and vegetables are tender. Drain off the fat and stir in tomatoes, salt, chili powder and optional chilies. Heat through and pour into a covered casserole dish.

Bake one hour stirring a couple times while cooking.

—*Thomas K. Squier, Aberdeen, NC*

Easy Venison Porcupines

1 cup uncooked rice
1-1/2 pounds ground venison
Garlic to taste
1 small onion diced
2 cans tomato soup
1/2 cup mushrooms chopped

Combine all the ingredients except soup and form into meatballs. Place in Crockpot and add two cans tomato soup but only one can of water. Cover and cook on low about 6 hours.

—*Thomas K. Squier, Aberdeen, NC*

Chateaubriand Butter With Venison Burgers

1 cup dry white wine
1 bunch fresh parsley chopped
1 teaspoon tarragon
2 sticks real butter
3 shallots or 6 wild onions chopped
1 teaspoon chervil
1 cup beef stock
2 pounds venison burgers
Salt and pepper to taste

In a small sauce pan combine the wine, shallots or wild onions and herbs and bring to a boil. Reduce the heat and simmer slowly until half the liquid is gone. Add stock and reduce to 1/2 cup liquid. Cool. Whip the butter and add the cooled wine and herb mixture. Season the burgers and form into a log and freeze overnight wrapped in plastic wrap. Next day slice into burger patties and cook over a grill, topping each patty with butter.

—*Thomas K. Squier, Aberdeen, NC*

Venison Cheese Meat Loaf

2 pounds ground deer burger
1 onion chopped
4 crackers crushed
3 eggs slightly beaten
1 teaspoon garlic salt
1/8 teaspoon pepper
Mild cheese slices

Mix all ingredients except cheese slices. Place half of the mixture in baking dish, place thin slices of cheese on first half. Cover cheese with rest of meat mixture.

Bake 350 degree oven for one hour.

—*Eunice Clausing, Neenah, WI*

Worley's Favorite Meatloaf

2 pounds ground venison
1 10-ounce can tomatoes with green chilies
1 small onion, chopped
2 eggs
1 teaspoon black pepper
1/4 teaspoon garlic powder
1/2 cup uncooked oats
1/4 cup grated Parmesan cheese

Preheat oven to 350 degrees. Combine all ingredients with ground venison. Place into a one quart foil-lined loaf pan. Bake for one hour. Serves 6 to 8.

—*Camille W. Sewell, West Palm Beach, FL*

Foiled Venisonburgers

1 pound ground venison
4 large carrots, sliced
Salt
Pepper
Garlic salt
4 tablespoons melted butter or margarine
3 medium potatoes, sliced
2 small onions, sliced

Form four patties out of ground meat. Sprinkle with salt, pepper and garlic salt. Tear four pieces of aluminum foil large enough to wrap each patty generously. Brush foil with melted butter or margarine. Put burgers on foil. Layer potatoes, onions, and carrots on top of each patty. Salt and pepper vegetable. Drizzle remaining butter or margarine over everything. Seal each packet of meat. Grill over open coals for about 10 to 20 minutes on each side.

Meatloaf Burgers

3 pounds ground venison
3 eggs
1 cup tomato juice
3 cups herb seasoned stuffing mix
2 teaspoons salt
1/4 teaspoon pepper
12 hamburger buns, split and toasted, if desired

Combine the ingredients in a large bowl. Press the mixture evenly into a 12-inch by 9-inch rectangle. Cut into 3-inch square patties. Grill five to six minutes per side. Serve on buns.

Venison Burgers

1 pound venison, ground once add 1/4 pound sausage meat if desired
2 tablespoons cooking oil, butter or margarine or bacon drippings
1 teaspoon salt
1/8 teaspoon pepper

Lightly mix the venison and sausage and shape into three fat patties or four thinner ones. Brown in oil in a large heavy skillet over moderately high heat, six to seven minutes on each side until well done. Season with salt and pepper just before serving.

Venison Meatballs

1-1/2 pounds ground venison (half pork if desired)
1 cup bread crumbs
1/2 cup chopped onions
2 eggs
3-ounces dry red wine
3 tablespoons grated Parmesan cheese
4 cloves garlic, crushed
1/4 teaspoon dry mustard
1 teaspoon black pepper
Worcestershire sauce
12 dry mushrooms, soaked in 1 cup water
Mushroom sauce (recipe below)

Mix all ingredients together and form into small balls. Roll each in flour and saute in equal amounts of butter and oil. Remove from pan. Mix sauce ingredients and stir into pan drippings. Place meatballs and mushrooms in an ovenproof pan, cover with the sauce and bake in a preheated 350 degree oven for 45 minutes. Serve with noodles.

Sauce

2 tablespoons flour
Juice from reconstituted mushrooms
1 chicken bouillon cube
1/2 cup water
1 cup milk
1/2 cup cream of mushroom soup

Blend smooth the flour and water. Stirring constantly, mix with juice of mushrooms, milk, cream of mushroom soup and chicken bouillon cube. Serve hot.

Sausage

Venison Salami

3 pounds ground venison
3 tablespoons tender quick curing salt
1 teaspoon garlic powder
2 teaspoons liquid smoke
1/4 teaspoon onion powder
1 tablespoon mustard seed
1 cup water-optional
Pepper

In bowl mix venison with seasoning. Add pepper for desired hotness. Make mixture into 2 × 8 × 10-inch rolls. If mixture is too dry to roll, add water. Wrap rolls in foil and refrigerate 24 hours. Poke holes in foil with a fork. Put rolls in roaster. Cover with cold water and boil for 1 hour.

—*Charles Barker, Eagle, MI*

Barbecue Ring Sausage

Put sausage ring in aluminum foil with chopped onion. Cook sausage ring on the barbecue or open campfire. Let simmer in its own juices until done. Dip in favorite barbecue sauce.

Venison Ring Sausage & Potatoes

Cook scalloped potatoes or au gratin potatoes. Homemade or boxed in a 350 degree oven. 30 minutes before potatoes are done place sausage ring in the center or around potatoes. Continue cooking potatoes with sausage 30 minutes more.

—*Ed & Therese Jacobs, Plainview, MN*

Deer Sausage

6 pounds of deer meat (boned and no fat)
3 pork sausage (mild, medium or hot)
6 teaspoons salt
2 teaspoons black pepper
2 teaspoons red pepper
2 teaspoons brown sugar
3 teaspoons allspice
4 teaspoons sage

Combine all ingredients and run through meat grinder. Wrap in plastic and freezer paper, freeze for future use.

—*Ron Tate, Bartlesville, OK*

Venison Oven Sausage

15 pounds venison hamburger mixed with beef fat
3 tablespoons coarse black pepper
1-1/4 teaspoon mace
1-1/8 teaspoon dry mustard
1 teaspoon accent
1 teaspoon Lawry's seasoned salt
1 teaspoon garlic powder
1 tablespoon Lawry's hickory smoked salt
2/3 cup brown sugar
1 cup Morton's tender quick salt meat cure
1-1/2 bottle (4 ounce) liquid smoke

Mix all ingredients well and refrigerate covered tightly for 24 hours.

Pack the mixture into unbleached white muslin sleeves, measuring 4 × 12-inches long. Pack meat tightly and tie ends together. Place bags of meat on broiler pans and bake 5 hours at 225 degrees.

Turn over when 1/2 baking time is complete. When complete, take rolls out of oven or be sure to leave oven door open until rolls cool.

—*Ronnie Sours, Front Royal, VA*

Summer Sausage

10 pounds ground venison
10 pounds ground pork
4 ounces water
Mix all 3 together

Mix in:

1 ounce black pepper
1/2 ounce ginger
1/2 ounce nutmeg
1/2 ounce allspice
1/2 ounce paprika
1 garlic clove or onion powder
1 ounce mustard seed
4 ounces salt

Stuff meat into casings and tie off links to 6 or 8 inch long. Smoke over maple, apple or hickory for 6 to 8 hours at 120 degrees.

Refrigerate. Fry up in pan when required.

—Charles Bodendorf, Pt. Washington, NY

Venison Sausage

2 pounds venison, ground
1 cup bread crumbs
1/2 cup water
1-1/2 teaspoon salt
1 teaspoon nutmeg
1 teaspoon black pepper
2 teaspoon Accent
1-1/2 teaspoon ground coriander

Mix all ingredients together well. Press and make into a long roll. Freeze for 4 hours, cut into slices putting each parry between waxed paper. Fry as needed.

Summer Bologna

10 pounds venison
4 pounds pork trimmings
8 ounces water
3 ounces salt
3/8 ounce ground pepper corns
1/8 ounce mace
1 ounce mustard seed

Grind venison, add 1/2 salt. Stand for 24 hours.

Grind pork, add 1/2 salt. Stand for 24 hours.

Mix all meat and ingredients. Stuff into casings 8–12 inches long.

Smoke for 1 hour at 140 degrees, then 120 degrees for 4 days.

Store in cool place for 3 months, allowing it to harden and season. Cut pieces off as required.

—*Charles Bodendorf, Pt. Washington, NY*

Deer Burger Summer Sausage

2 pounds venison burger
1 cup water
1-1/2 teaspoon liquid smoke
1-1/8 teaspoon garlic powder
1/2 teaspoon onion powder
1 tablespoon mustard seed
3 tablespoons Morton's Quick Cure
Pinch of salt

Mix all ingredients together and roll into 2 or 3 rolls. Wrap each roll in aluminum with the shiny side toward the meat. Refrigerate 24 hours. Punch holes in bottom of rolls with a fork. Place on rack in a baking pan. Bake in a slow 325 degree oven for 1-1/4 hour. Refrigerate 3 days before using.

—*James Chappell, McFarland, WI*

Venison Sausage

5 pounds of ground venison
1 pound of ground pork
1 pound of ground beef fat or suet
2 tablespoons of salt
3 tablespoons sage
2 teaspoons pepper
1 teaspoon red cayenne pepper
2 tablespoons molasses

Knead all together good. Wrap in bulk or form and freeze.

—*Fran Anderson, Thief River Falls, MN*

Buenster Brand Sausage

4 pounds ground venison
1/2 pound ground pork
1/2 pound ground pork fat
1/2 pound ground beef fat
8 tablespoons black pepper (coarse ground)
3 tablespoons garlic powder
2 tablespoons seasoned salt
2 tablespoons hickory smoked salt
2 tablespoons hickory liquid smoke
2 tablespoons salt

Put venison, pork, pork fat and beef fat into large mixing bowl. Add seasonings and mix together with spatula (or hands). Mix and blend for at least 10 minutes, or until all ingredients and fats are evenly dispersed.

Re-grind venison mixture in meat grinder. (This brings out the flavor and greatly enhances the taste.)

Serving suggestions: Cook a couple handfuls of loose grind in a frying pan with a tab of butter. Then add to cubed fried potatoes and onions for hash, or mix in with scrambled eggs or rice and mushrooms. Make loose hamburger patties from fresh grind and cook over charcoal. Add a slice of cheese at the end and serve on rolls with fried peppers and onions. Stuff into casings if desired.

—*Robert J. Clark, Batavia, NY*

Summer Sausage

2 pounds ground deer no fat added
2 tablespoons tender quick salt
1 teaspoon liquid smoke
1/4 teaspoon course pepper
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
3/4 teaspoon mustard seed
1 cup water

Mix all of the ingredients together. Put in an air tight container and refrigerate 24 hours. Shape into 2 rolls and bake at 350 degrees for 1-1/2 hours. I use a cookie sheet with a lip and bake the sausage on a cake rack to keep the sausage from setting in the grease.

—*Darrell Jones, Indianapolis, IN*

Microwave Venison Sausage

1 pound venison sausage
1 bell pepper, cut in strips
1 medium onion, sliced and separated into rings
1/2 cup beer
1 teaspoon prepared mustard
1/4 teaspoon fennel
1 teaspoon vinegar

Cut sausage into bite-sized pieces. Slash skin of each piece with sharp knife. Place sausage in large baking dish. Arrange pepper strips and onion rings around sausage. In a bowl, combine beer, mustard, fennel and vinegar. Stir. Pour over sausage. Cover dish with glass cover or plastic wrap.

Microwave on 80 percent setting for 8 to 10 minutes or until sausage is hot and vegetables are tender, turning dish during cooking time. Serve hot. Serves 4.

Italian Venison Sausages

2 pounds venison, ground
1 pound fresh lean pork
3 garlic cloves, minced
2 tablespoons salt
2 tablespoons pepper
1/2 teaspoon oregano leaves
1 tablespoon Italian seasoning
1-1/2 cups white wine
4-ounces sausage casing

Mix the ingredients and blend well. Stuff venison sausage into casings and twist into 6-inch long links. Sausage should be about 1-inch thick, it will expand when cooking.

Sausage can also be used in patties.

Make large amounts of sausage, then divide it into meal-sized portions, wrap and freeze. Enjoy sausages for lunch and dinner meats, or add them to tomato sauce and serve with pasta. Also try pizza with sliced sausage and use in recipes.

Jerky & Smoked Dishes

Jerky

2–3 pounds meat
1/2 cup soy sauce
1/2 cup Worcestershire sauce
2 teaspoons Accent
2 teaspoons onion powder
2 teaspoons seasoned salt
2/3 teaspoon garlic powder
2/3 teaspoon black pepper

Cut meat with grain in 1/2-inch strips. Mix other ingredients to make marinade. Submerge meat in marinade for 24 hours. Place meat strips on oven rack in oven and cook for 8 hours at 150 degrees.

—*Charles Barker, Eagle, MI*

Venison Jerky

2 pounds venison cut in strips
1/4 inch thick (6–7 inches long)
1 4-ounce jar liquid smoke
Sweet pepper flakes, crushed to consistency of course ground
2 tablespoons sugar
Pepper
Seasoned salt
Garlic powder
Ground pepper

Mix sugar, a few pepper flakes, ground pepper, garlic powder and liquid smoke in a bowl. Toss meat into bowl, make sure all strips are covered. Let stand 1 hour. (Stir occasionally).

String strips onto a shish kabob skewers. Sprinkle with salt, pepper and garlic powder. The more pepper the hotter the jerky. In oven, hang skewers from rack in the highest position. On bottom rack, place foil to catch drippings.

Bake at lowest oven setting for at least 5 hours until dehydrated.

Do not store in closed container or bag.

—*Judy Keller, Davenport, IA*

Jerked Venison

4–5 pounds venison (trimmed and sliced)
3 medium onions (thin slices)
1/2 cup tap water
1/3 cup soy sauce
12 tablespoons hickory liquid smoke
4 tablespoons Worcestershire sauce
2 teaspoons Frank's red-hot sauce
Black pepper
Hickory smoked salt
Garlic powder

Cut venison in slices 3/8-inch to 1/2-inch thick. Keep pieces as long as possible. Partial freezing will make it easier to slice. Cut meat with the grain whenever possible. Remove excess fat.

Lay meat out and sprinkle with hickory smoked salt, pepper and garlic powder.

Turn pieces over and repeat.

Place in leakproof marinade container. Stack venison and sliced onions in layers.

Make marinade: Combine soy sauce, Worcestershire sauce, hickory liquid smoke flavoring, Franks red-hot sauce and tap water.

Pour marinade into leakproof container. Fit top. Roll container gently to distribute marinade.

Place container in cold section of refrigerator for 1–2 days, rotating container every few hours to make sure all meat is marinated.

Drying: Remove meat from container. Discard onions and marinade. Lay meat out again and sprinkle lightly with hickory smoked salt and coarse ground black pepper.

Open oven. Lay foil on bottom rack to catch drippings.

Skewer meat with lengths of clean metal coat hanger (cut coat hanger to same length as oven rack). Lay skewered meat on upper rack allowing strips to hang through. Another method is to lay the strips flat on the upper rack, using a barbecue grill for the smaller pieces so they won't fall through. If this method is used, strips must be flipped over during the drying process.

Turn oven on bake to 180–200 degrees. Leave oven slightly cracked to release moisture (insert a metal spoon between top of oven door and frame). Dry meat for 4–7 hours, depending on size and thickness of strips. When pieces are done they should crack but not break when bent. Try not to overcook or under cook. Smaller strips should be removed as they become dry.

When done let cool and then store in airtight container or zip-lock bags.

—*Robert J. Clark, Batavia, NY*

Smoked Venison

Hickory or mesquite wood chips
10 pounds of charcoal
De-boned venison hindquarter (ham)

Rub meat with safflower oil or olive oil. Season liberally with black pepper, powdered garlic, thyme leaves, ground ginger, rosemary leaves and Lawry's seasoning salt.

When charcoal turns white, add moistened wood chips. Cook meat for 3–5 hours. Use the type of smoker with a water pan and check regularly to make sure water is in pan throughout cooking.

—Joe Hamilton, *Biologist, SC Wildlife & Marine Resources Dept.*

Venison Jerky

Cut loins or individual muscle bundles of the ham into strips about the thickness of your index finger. Season meat with: black pepper, garlic powder and ground ginger.

Marinade:

2 cups soy sauce
3/4 cup Worcestershire sauce
1/2 cup safflower oil
1/4 cup apple cider vinegar

Place meat strips in marinade and refrigerate for 7–14 days. Remember to stir the marinade every other day to ensure that all strips receive proper seasoning.

Place meat strips on cake cooling rack and leave in oven on warm for 8–12 hours. Check after 8 hours to avoid brittle strips. Jerky should be dry but somewhat flexible.

—Joe Hamilton, *Biologist, SC Wildlife & Marine Resources Dept.*

Deer Jerky

Slice lean meat not more than 1/4 inch thick

For 1 pound of meat mix:

1/2 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon onion powder
1/4 teaspoon garlic powder
1/4 teaspoon Worcestershire sauce
3 drops of Tabasco sauce
4 teaspoons vinegar
1 teaspoon liquid smoke

Dissolve in just enough water to cover meat. Weight down and refrigerate 24 hours. Drain and pat dry with paper towel. Lay on oven rack and bake at 150 degrees with oven door slightly ajar. When dry, store in airtight containers. Will keep a year.

—*Ralph Krepp, Franklin, PA*

Venison Jerky

1/2 cup soy sauce
1/2 cup Worcestershire sauce
2 teaspoons seasoned salt
2 teaspoons onion powder
2 teaspoons Accent
2/3 teaspoon garlic powder
2/3 teaspoon pepper
1 pound meat cut into thin strips

Mix all ingredients. Marinate meat over night. Cook on rack, using foil to catch the drippings at 150 degrees for 6–8 hours, until dry. Store in air tight containers. Will keep up to 2 years.

—*James Chappell, McFarland, WI*

Deer Jerky

6–8 pounds venison
20 ounces soy sauce
1 ounce liquid smoke
1 tablespoon pepper
3 garlic cloves, chopped fine

Slice venison 1/2-inch thick by 2-inches wide. Length doesn't matter. Combine soy sauce, liquid smoke, pepper and garlic into a pot, add meat, stir and refrigerate for 24 to 48 hours. Stir at least 3 times a day. When meat has refrigerated for the required time, drain meat and place on oven rack. Set oven temperature on low. Drying time will vary on the thickness of the meat. Usually 6 to 8 hours.

—*Stephen A. Hayde, Central City, PA*

Borden's Smoked Venison Ham

Large hind quarter

1 pound bacon

1 box whole garlic

Meat tenderizer, seasoned salt, black pepper, Italian dressing

Worcestershire sauce, liquid smoke

Trim up ham. About every 1-1/2 inches take knife and make dart 1-inch deep, and 1-inch wide. In each dart place 1 pod peeled garlic. Season all over with meat tenderizer, pepper and salt. Cover with bacon strips. Make a tray with heavy aluminum foil. Place ham in tray. Mix 1 large bottle Italian dressing and 1 large bottle of Worcestershire sauce; shake well. Pour gently over ham. Cover and seal with large piece of aluminum foil. Place on smoker (top).

Put dash of liquid smoke in water pan with water. Smoke on electric smoker for 12 hours. Keep checking on water. After 6 hours pour another mixture of Italian dressing and Worcestershire sauce over ham and re-seal. Smoke 6 more hours. Slice thin.

—*Borden Crawford, Meridian, MS*

Venison Jerky

2 cups soy sauce
1 cup apple juice
1 cup water
1/4 cup salt
1/4 cup brown sugar
1/2 tablespoon Tabasco sauce
1/2 teaspoon black pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1 teaspoon liquid smoke

Meat must be sliced no thicker than 1/4 inch. Soak in brine overnight in the refrigerator (or anyplace where the temperature is fifty degrees or less). Take strips directly from brine and place on smoker or on gas grill at very low setting. Do not rinse or blot strips. Drying or cooking time depends on your personal preference. I use the gas grill and after removing the strips from the grill, I let the strips air dry until all moisture evaporates.

—*Dale M. Williams, Havana, IL*

Weber Grill Sun Jerky

1 bottle of Teriyaki sauce
1/4-inch thick strips of venison
Salt (or other seasonings, see below)
Brown paper bag
Covered grill and briquettes

This is a recipe for a hot and sunny summer day; it's also a good way to use up older venison or freezer burnt venison.

Place about 8–10 pieces of charcoal in the bottom of a covered grill and ignite (midmorning).

Cut 6-inch to 12-inch strips of venison 1/4-inch thick and trim off all fat.

Dip the venison strips in Teriyaki sauce (store bought sauce is quickest) and place the strips on the grill.

Lightly shake a little salt on the strips (or place a 1/2 teaspoon of salt in the teriyaki sauce. For “special effects” you may also add black pepper, garlic salt, onion salt or Lawry’s seasoning salt).

Cover the grill and set it in the sun. The hot coals will preheat the inside of the grill and the hot sun on the black grill will keep the temperature at about 110–120 degrees throughout the day.

At the end of the day, put the jerky in a brown paper bag and keep in the refrigerator where it will last for a couple of months-unless of course it's an especially good batch which means it will be gone by the end of the week anyway.

—Gary Sisk, Darien, WI

Heart & Liver

In many camps, fresh deer liver and deer heart are considered delicacies. If you plan on eating these organs, use the same care in handling them as you give the rest of the venison. Keep them clean and cool them as quickly as possible.

Bear in mind that one of the functions of the liver is to store cholesterol. Many dietconscious hunters discard the liver for this reason; however, the liver remains an excellent source of iron. The heart contains roughly the same breakdown of proteins as the rest of the meat.

Stuffed Venison Heart

1 deer heart
1 package stove top stuffing for pork
2 medium onions, sliced
1 package brown gravy mix
1 can cream of mushroom soup
2 cups water

Slice open chambers of heart and boil until tender. Mix stuffing according to package directions. Pack prepared stuffing into heart chambers. Put remaining stuffing, if any, in bottom of 2 or 3 quart casserole dish. Put heart in casserole dish and cover with sliced onion. Mix gravy mix and soup with 2 cups of water and pour mixture over heart. Cover and bake in 350 degree oven for 1 hour.

—*Charles Barker, Eagle, MI*

Venison Liver

1 venison liver
3 tablespoons butter
1 onion, minced
1 tablespoon flour
1/4 cup red wine
Mushrooms (a few)
1 teaspoon lemon sauce
Salt and pepper to taste

Melt butter in a skillet and saute the onion until golden brown.

Put the slices of liver and cook each side for 1-1/2 minutes. (No longer or the liver will become tough.)

Remove liver from skillet and keep warm. Sprinkle the flour into the pan and brown lightly. Add the wine and the finely chopped mushrooms and simmer until thickened.

Add the lemon juice, salt and pepper as it nears completion. Put the liver back and warm briefly in the gravy.

—*John W. Swale, Easton, MA*

Saturday Night Special

Deer liver (or heart)
2 cup flour
1 teaspoon salt
1 teaspoon pepper
Butter or margarine

This recipe is guaranteed to produce slow chewin' and fast smiles. Wash and cut the deer liver (or heart) into 1/4-inch thick slices. (Trim off anything that doesn't look like meat.)

Place 1 cup of flour, 1 teaspoon of salt, and 1 teaspoon of pepper into a brown paper bag (a lunch bag works best, or a mixing bowl). Since no one remembered to bring a measuring spoon-just guess.

Melt some butter (or margarine) into a frying pan on medium heat. Drop the liver (or heart), a few pieces at a time, into the flour bag and shake, then fry the liver for 5–10 minutes depending on the thickness of the meat and temperature. Cut a slice in the liver to see if it's cooked on the inside.

Serve on buttered toast (or bread) like a sandwich. Mayonnaise is also good on it.

—Gary Sisk, *Darien, WI*

Stuffed Hearts

2 to 3 deer hearts
2 cups boiling water
1 cup fresh bread crumbs
1 cup minced ham
1 egg, slightly beaten
1/4 cup chopped parsley
1 sprig marjoram, chopped or 1/4 teaspoon dried
1 sprig rosemary, chopped, or 1/4 tsp. dried
1 teaspoon grated lemon peel
Salt and freshly ground pepper
3 strips bacon
2 tablespoons flour
2 teaspoons tomato paste

Soak hearts in cold water 1 hour. Remove the veins and arteries with a sharp knife, then wash out and dry hearts.

Prepare the stuffing by mixing the bread crumbs, ham, egg, herbs and lemon peel together. Salt and pepper as desired.

Make a 2-inch to 3-inch slash on one side of each heart and fill with the stuffing. Wrap each stuffed heart with a strip of bacon and secure it with a skewer.

Place hearts upright in an earthenware casserole and bake in a 350 degree oven for 2 to 3 hours, until meat is tender.

Remove the hearts to a heated platter. Add the flour to the pan drippings, stir and cook a minute or so. Remove from heat and pour in the boiling water and tomato paste, then return to the heat and stir as the sauce thickens. Simmer a few minutes, then place in a sauceboat along with the hearts.

Venison Heart

Deer heart
1 onion sliced
1 teaspoon ground cloves
1 teaspoon whole black pepper
1 teaspoon salt to a quart of water
2 bay leaves

Cover heart with water. Add salt, onion and spices. Cover and simmer until tender. Small heart-3 hours. Large heart 4 hours. Can be eaten hot or cold.

—*Eunice Clausing, Neenah, WI*

Venison Liver

1 pound venison liver, sliced 1/2-inch thick
1/2 cup flour
Salt and pepper
6 tablespoons butter
2 tablespoons lemon juice
Bacon or onions to your taste, fry in advance

Dip the liver in flour, salt and pepper and saute over fairly high heat in the hot butter, turning once. 4 minutes to a side. Stir in the lemon juice, pour the lemon butter over liver. Serve with fried bacon or fried onions. Serves 6.

Venison Liver and Onions

Venison liver
2 beef bouillon cubes
1 onion, sliced
1/4 cup cooking oil

Slice liver about 1/2-inch thick. Lightly coat with flour and salt and pepper to taste. Brown the liver quickly on both sides in cooking oil. Reduce heat, add sliced onions and beef bouillon cubes dissolved in 1 cup of hot water. Cover and cook until tender, about 20 minutes. The gravy goes well over a side dish of mashed potatoes.

Venison Liver

As soon as possible after arriving in camp, cut liver in several large chunks. Soak in saltwater for several hours, changing the water often until it no longer turns red.

Slice liver into slabs no more than 1/4-inch thick, dust with flour. Place in a fry pan with moderate amount of cooking oil over medium-high heat until edges crisp but still pink in the middle. Serve immediately.

Deer Heart in a Skillet

1 deer heart, diced into small pieces
1/2 tsp. salt
1/4 cup Bisquick
3 tbs. butter or margarine
1 8-oz. can mushrooms
1 10 3/4-oz. can chicken broth
1 tsp. instant minced onion
1 tsp. parsley flakes

Bag. Shake deer heart pieces in bag until well coated with Bisquick. Melt butter in a hot skillet and brown deer heart pieces. Add mushrooms and juice, broth, onion and parsley. Cover skillet and simmer for 1 hour. Serve over hot rice.

Marinades, Sauces & Gravies

Gravy

1/2 cup roast drippings
3 tablespoons flour
2 cups beef bouillon, or 1 cup brewed coffee/1 cup water
1/2 cup Jack Daniels whiskey
1/2 teaspoon salt
Black pepper to taste

Heat drippings in pan, stir in flour, make smooth mixture.

Brown while stirring to loosen bits of meat in pan. Gradually stir in beef bouillon or coffee/water, salt and pepper. Sift gravy until smooth and bubbly.

Add Jack Daniels whiskey; alcohol will evaporate, but flavor will remain.

—*Don B. Adams, Newborn, GA*

Marinated Deer Meat (Indian Recipe)

2 tablespoons whole mustard seeds
2 tablespoons ground mustard
2 tablespoons garlic powder
2 tablespoons MSG
1 tablespoon black pepper
1 tablespoon seasoned pepper
1 tablespoon sweet basil leaves
1 tablespoon oregano
1/4 cup oil
2 tablespoons red wine vinegar
1 tablespoon water
Garlic

Mix 3 tablespoons dry spice mix with the liquids for 1-1/2 pounds of deer meat. Save other mix for later use.

Marinate deer in mix for at least 30 minutes. But better if marinated for 2 hours or overnight. Cook meat on grill or in oven.

—Jeff Greene, Lenoir, NC

Wild Game Brine

1 pint cider vinegar
1 quart water
1 cup salt
1 cup dry red wine or vermouth
2 onions, chopped

Bring all ingredients (except wine) to a boil. Simmer 10 minutes. Add wine. Use immediately. Brine meat 3 days refrigerated. Place in smoker using 5 pans full of chips (5 hours). Cook on broiler 10 minutes before serving with your favorite marinade, if desired.

Venison Steak

Marinade:

6 tea bags
4 bay leaves
1 large apple, diced
5 tablespoons cider vinegar
2 large oranges, sliced thin
2–3 pounds of venison steak

Put all of the above ingredients in a large bowl or pan and marinate in refrigerator for 24–48 hours.

Ingredients: 2 large onions, 1 pint fresh mushrooms, salt and pepper to taste

Drain and brown steaks in oil. Add 1 cup water, cover tightly and simmer for 1 hour. Take off cover and let water evaporate, then brown meat again.

In a separate pan, saute mushrooms and onions in 3 tablespoons of butter. Add mushrooms and onions to the meat and cook for an additional 5 to 10 minutes. Serves 6–8.

—*Penny Hof, Strongsville, OH*

Marinate for Venison

4 tablespoons soy sauce
4 tablespoons wine vinegar
2 tablespoons Worcestershire sauce
2 tablespoons vegetable oil
2 teaspoons real lemon
1 garlic clove, crushed

Cut steaks for broiling or grilling. Marinate for 2 days. Turn occasionally.

—*James Chappell, McFarland, WI*

Marinade

2 cups dry red wine
1/4 cup vinegar
1 cup water
1/2 cup vegetable cooking oil
1 small onion, chopped
1 medium onion, diced
1/2 teaspoon pepper
1 bay leaf, crushed
2 stalks of celery, chopped
1 tablespoon parsley flakes

Mix all the ingredients well and pour over venison. Cover with a lid, refrigerate for 24 hours, turning meat frequently.

—*Fran Anderson, Thief River Falls, MN*

Venison Marinade

1-1/2 cups vinegar
3/4 cup vegetable oil
2 cups water
3 slices onion
1 carrot, diced
2 small garlic cloves, crushed
1 tablespoon salt
1 teaspoon thyme
1 teaspoon pepper
1 large bay leaf

In a large sauce pan, bring all the ingredients to a boil, and simmer for 15 minutes. (Use on any kind of meats). Put meat in and marinate for 24 hours, turning meat every 6 to 8 hours.

—*Fran Anderson, Thief River Falls, MN*

Spaghetti Sauce

1 18-ounce can tomato paste, diluted with 2-1/2 cans water
medium onion, chopped
1/2 cup green pepper, chopped
2 tablespoons oil
1-1/2 pounds ground venison
1-1/2 teaspoons garlic salt
1-1/2 teaspoons Italian seasoning
2 teaspoons barbecue seasoning
1 teaspoon salt
1/2 teaspoon pepper
1 tablespoon sugar

Dilute tomato paste with 2-1/2 cans water. Add garlic salt, Italian seasoning, barbecue seasoning, salt, pepper and sugar. Bring to a boil, stirring occasionally.

Meanwhile saute onion and pepper in oil until tender. Add to sauce. When it comes to a boil lower heat to simmer.

Brown ground venison and add to sauce.

Simmer 2 to 2-1/2 hours or until thick. Stir occasionally.

Serves 4–6.

—*Barbara J. Stang, St. Michaels, MD*

Venison Gravy

1 large onion
1 tablespoon fat
1 tablespoon flour
1/2 cup currant or apple jelly
1 stalk celery
1 bay leaf
1 tablespoon vinegar
2 cups stock plus drippings

Slice onion, simmer in fat, add flour, celery, bay leaf, vinegar. Stir until browned. Add stock. Simmer 20 minutes. Strain to remove vegetables. Add jelly, stir until thickened.

Red Game Marinade

1 cup beer
1 cup dry red wine
1 onion, sliced
1 clove garlic, minced
1 bay leaf
8 to 10 peppercorns
1 teaspoon crushed dried rosemary

In a glass container, mix all of the ingredients together. This recipe yields enough for 2 to 3 pounds of sliced game.

Creole Marinade

1/4 cup oil
1/4 cup bourbon or sherry wine
2 tablespoons soy sauce
1 tablespoon Worcestershire sauce
1 teaspoon garlic powder

Mix and refrigerate 1 day.

Smokey B.B.Q. Marinade

1/4 cup vinegar
1/2 cup water
2 tablespoons sugar
1 teaspoon prepared mustard
1/2 teaspoon cayenne pepper
1 onion, diced
2 tablespoons Worcestershire sauce
1/2 cup catsup

Mix all ingredients except catsup and Worcestershire sauce. Simmer 10 minutes. Add remaining ingredients and bring to a boil. Best with ribs.

Sportsmen's Marinade

1 cup red wine
1/2 cup soy sauce
1 teaspoon Worcestershire sauce
1/2 teaspoon Tabasco sauce
4 tablespoons cooking oil
3 tablespoons lemon juice

Mix and refrigerate 1 day.

Teriyaki Marinade

1/2 cup white wine
1/2 cup soy sauce
2 cloves garlic, crushed
2 tablespoons sugar
1 tablespoon ground ginger

Mix and refrigerate 1 day.

Sweet-Sour Marinade

1 cup unsweetened pineapple juice
1-1/2 cups sherry wine
1/2 cup red wine vinegar
1/2 cup soy sauce
2 tablespoons granulated garlic
1 cup sugar

Mix and cover meat of choice. Refrigerate. Marinate for 1 day or longer.

Spreads, Salads & Appetizers

Venison Pocket Pizza

Venison steak
Bread dough (homemade or frozen)
Pizza sauce (or a reasonable substitute)
Mozzarella cheese

Optional ingredients:

Lawry's seasoning salt
Beef bouillon
Parmesan cheese
Italian seasonings
Pizza toppings
Garlic salt

Tenderize some steak with a meat hammer (loins or “breakfast steaks” work well, or if you have leftovers from a venison steak or roast, they also work well). Cut the steaks into 1/2-inch to 3/4-inch squares.

Fry the meat in a pan with butter (or margarine) to your liking. You may also season the meat with some Lawry's seasoning salt and/or crushed beef bouillon.

Buy some frozen raw bread dough loaves (or make your own if you know how) and allow them to rise per instructions. Do not cover the loaves with butter or margarine, but only grease the pan the bread is on. This is important for later when you need to “close” and “seal” the “seam” of the pocket pizza. The bread doesn't need to rise completely but needs to thaw out. When thawed, flatten the bread into a pizza-like crust but don't get any butter on the edges.

In the center of the crust place the following: 8-ounces of mozzarella cheese (or more if desired), 4-ounces of pizza sauce (or more if desired), additional pizza toppings (as suited to taste), precooked meat pieces.

You may fold the dough crust in two different ways. One way is to fold the dough over in half from one side to another forming a half circle. Another way is to bring both sides to the top over the middle which also forms a a kind of fat half circle with the “seam” on top. Make sure you do not get any butter on the outer 1 inch of the crust. Pinch the “seams” together well. For extra flavor and coloring, lightly sprinkle Parmesan cheese, Italian seasonings and garlic salt on the outside surface of the bread. Bake in the oven at 350 degrees until golden brown.

—Gary Sisk, Darien, WI

Deer Droppings “A La Bud”

1 pound venison, cut into small pieces, 1-inch thick

1 cup Bisquick

Cooking oil

Salt (preferably Jane’s Krazy Mixed Up Salt)

Coat venison in a plastic bag with Bisquick. Shake well. Bring oil to high heat. Drop in coated venison. Cook 3 to 5 minutes or until done. Remove with slotted spoon onto paper towels. Sprinkle with Krazy Salt. Enjoy. Appetizer for 4.

Bucatunna Creek Buck Nuggets

1 pound venison roast
2 cups milk
2 cups flour
2 eggs
Meat tenderizer
Pepper
Salt
Garlic salt
Peanut oil

Cut lean venison into pieces about the size of a quarter and 1/4-inch thick. Put meat tenderizer on both sides of venison pieces. Season with salt, pepper and garlic salt.

In a medium bowl mix 2 cups milk 2 eggs by hand.

In another bowl put 2 cups of flour.

Take nuggets and coat with flour. Then dip in milk/egg batter. Dip again in flour. Place in peanut oil and fry until golden brown. Dip into sauce.

Sauce for Dipping

1/4 cup mustard
1/4 cup Heinze 57
1/8 cup Worcestershire sauce
Dash of hot sauce

Mix above ingredients together.

—*Borden Crawford, Meridian, MS*

Venison Taco Salad

1 pound ground venison
1 medium onion
8 ounces taco Dorito chips
1 large tomato
8 ounces kidney beans
1 teaspoon ground pepper
6 ounces creamy onion dressing
1 medium head of lettuce
2 ounces butter

Prepare lettuce in a large salad bowl and toss with tomatoes, kidney beans, dressing, salt, pepper and 1/2 onion and butter. Drain. Combine all ingredients and toss again, now mixing crumbled taco chips.

Serve garnished with peaches. Makes 4 servings.

Venison Sandwich Spread

Leftover cooked pot roast
Bread and butter pickles
Salt and pepper
Mayonnaise

Put meat through a meat grinder. While grinding, also add pickles to the grinder-about 1/4 cup of pickles to 1-1/2 cups of meat. Add salt and pepper and enough mayonnaise to make a nice juicy spread. Serve on bread, rolls or crackers.

Venison Paté

2 pounds cubed venison
1/2 pound calves liver, cut into pieces
1 pound ground pork
4 large shallots
2 tablespoons olive oil
1/4 cup red wine vinegar
2 to 2-1/2 cups red wine
Salt and pepper
3 bay leaves
2 teaspoons dried thyme
2 teaspoons ground savory
4 slices french bread, 1-inch thick
1 medium onion, chopped
2 eggs
3 tablespoons flour
1-1/2 teaspoons salt
1-1/2 teaspoons black pepper
Pinch thyme
Pinch savory
20 to 30 pistachio nuts
About 1/2 cup Grand Marnier
1/2 pound bacon

Fry half of the shallots in the oil; add vinegar, wine, salt, pepper, parsley, bay leaves, thyme and savory and cook over low heat for 10 minutes. Let cool. Add venison, cover and refrigerate for 24 hours.

It is best to use a meat grinder but a food processor will also work. If you are using a meat grinder, remove venison from marinade, reserving marinade. Soak bread in marinade a few minutes. Remove from marinade and shake off excess. Grind venison with calf's liver and bread. Combine with ground pork; add onion, 1/2 teaspoons each salt and cracked pepper, pinch of thyme, sage and savory. Add remaining ingredients, adding pork last, and process. The mixture should be somewhat coarse. Place pistachio nuts in 1/2 cup Grand Marnier and let soak about 15 minutes. Add remaining liqueur to meat mixture. Add nuts and soaking liquid and combine. Let set 30 minutes.

Line an 8 cup ovenproof dish with bacon. Add meat mixture and smooth over top. Place dish in larger pan and put in 350 degree oven. Add boiling water to large pan until rises 1-1/2 inches up the side of the dish. Cover dish with foil and bake 3 hours.

Remove dish from oven and remove water. Place board on top of meat (still covered with foil) and place a weight on top of board. Leave at room temperature until cooled, then refrigerate, still weighted, overnight. Slice and serve with mustard.

Venison Salad Vinaigrette

2 cups cooked venison, sliced
1/2 teaspoon salt
2 teaspoons Dijon-style mustard
1/2 cup salad oil
2 tablespoons capers, chopped
1 clove garlic, minced
2 red onions, sliced
2 tomatoes, peeled and sliced
1/2 cup sweet gherkins
2 hard cooked eggs

Trim meat of all fat and gristle. Julienne pieces should be 1/4-inch by 1-1/2 to 2 inches.

In small mixing bowl, combine the vinegar, salt and mustard. Whisk in the oil until mixture is well blended. It will separate after standing. Add the capers and garlic.

Pour mixture over meat, mix carefully. Cover and marinate 3 hours or more. Serve on shallow platter garnished with tomatoes, gherkins, sliced egg and onions.

Marinated Vegetable Salad With Venison

1/2 cauliflower, cut into flowerettes
1 cup cooked green beans
1 cup cooked carrots
1/2 cup sliced green pepper
3/4 cup sliced mushrooms
2 large onions, sliced
1/2 cup sliced mushrooms
1 can black or green pitted olives
1 can sliced pimentos (2-ounces) or 1/2 cup sliced radishes

Dressing

1/3 cup oil
5 tablespoons lemon juice
2 tablespoons cider vinegar
1 teaspoon sugar
1/4 teaspoon cayenne pepper
2 teaspoons dried oregano leaves
2 teaspoons salt
1/4 teaspoon black pepper
1/4 teaspoon dried dill leaves
1 pound leftover venison

Cut venison into small pieces. Combine in a large bowl all the ingredients for salad.

Prepare dressing: Mix all ingredients well in a separate bowl.

Pour dressing over the vegetable meat mixture. Cover and chill overnight, stirring once or twice.

Drain dressing if too liquidy; transfer salad to salad bowl and serve well chilled.
Serves 4.

Venison Macaroni Salad

1 cup uncooked elbow macaroni
Boiling water
1 pound ground venison
1 tablespoon butter
1/2 cup minced onion
1 tablespoon flour
1/2 cup red cooking wine
1 green pepper, diced
2 teaspoons Worcestershire sauce
1-1/2 cups shredded sharp Cheddar cheese
2 cups shredded iceberg lettuce
Sliced tomato
1/2 cup chili sauce or catsup

Cook macaroni in boiling water about 15 minutes.

In a frying pan brown meat in the butter. Add onion, salt and flour.

Blend in the wine. Stir in chili sauce, green pepper and Worcestershire sauce.

Bring to a boil over medium heat. Remove from heat and toss with cooked hot macaroni. Fold in cheese.

To serve, line a platter with shredded lettuce. Mound hot mixture and top with whole lettuce leaves and sliced tomatoes.

Wines

In recent years wine has shed its uppity image enough that people consume the beverage in the most casual circumstances. In fact, a good wine can enhance a meal at deer camp as easily as it can accent an elegant dinner in more formal surroundings. Gone with its stodgy image are the old rules concerning its consumption.

At one point it was considered a near disaster to serve white wine with meat, wine with oil and vinegar salad dressing or certain wines chilled or at room temperature. Much to the joy of the wine industry, the liberalization of wine consumption has led to one major rule of thumb: If you enjoy the wine, then drink it.

Keep in mind the atmosphere in which you will be eating your venison dish and drinking your wine. If you eat outdoors, white wines seem to go naturally with hot, humid days. Red wines complement cool conditions. For a compromise, rosés are always a safe bet.

The classic beverage to have with traditional venison dishes ranges from a light to a fairly strong red wine. Such wines also complement duck, partridge, pheasant and grouse. Keep the seasonings on your dish light if you intend to drink red wine. French Bordeaux and Burgundies remain two excellent choices in this group. In domestic wines, try cabernets and pinot noirs from California, Oregon and Washington.

Tim Hanni, a trained chef and currently director of public relations for Beringer Vineyards in California, has prepared several venison dishes throughout his career. He says certain dishes lend themselves to certain wines, "Kabobs, stir-fry and other fun dishes can go with virtually any wine. For lighter dishes, try Riesling, chenin blanc or rosé. Stir fry can go well with a likewise spicy tasting Gewurztraminer. For the kabobs and pizzas, a fuller-bodied white, such as chardonnay or sauvignon blanc or lighter red wine, such as a Gamay Beajolais, lighter red zinfandel, or Chianti would be wonderful. There are also many high-quality red wines from the Rioja district in Spain which would offer a good match."

What's the next step? Find a well-stocked liquor store with knowledgeable sales people. They can help you select a variety of wines for your dining situation. Then cook your favorite venison recipe, invite a few friends and pour the wine. Don't hesitate to keep notes on what people enjoy. You'll find the notes very useful the next time you cook a venison dish.

Finally, remember wine complements two elements of the meal particularly well: a good fresh bread and a young white cheese. The table becomes complete with a third element-a unique venison dish.

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